

# FESTIVE MIDWEEK PRIX FIXE MENU

Our special selection of freshly prepared dishes using locally sourced produce.

This menu is available 2<sup>nd</sup> December to 23<sup>rd</sup> December 2024 and valid up to 12 covers per booking

Served Lunch Times; Monday-Friday 12-2.30pm | Early Dinners; Monday-Thursday 5-6pm, last booking at 5.45pm

# 2 COURSES £27 per person

Why not add a festive dessert for only £5 per person

Dorset Apple Cake with Vanilla Custard or Luxury Christmas Pudding with Brandy Sauce

**NIBBLES** 

APERETIFS-

# WARM CRUSTY ARTISAN BREAD (For Two) 6

Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter

# **SMOKED SALMON & TAPIOCA CRACKERS** (GF) 9.9

Lemon Zest & Creamy Wasabi Mascarpone

CHEF'S MARINATED MIXED OLIVES (V, GF) 6

#### **CHOCOLATE & ORANGE SPARKLE 10**

Orange Liqueur / Aztec Chocolate Bitter / Prosecco

#### **CRANBERRY SPRITZ 10**

Cranberry Vodka / Fresh Lemon Juice Sugar Syrup / Prosecco

# TO START

## **ROASTED SWEET POTATO& BUTTERNUT SQUASH SOUP (V, GF\*)**

Garlic & Thyme Crostini, Crème Fresh & Truffle Oil (\*Gluten-free without Crostini)

## PEAR & BEETROOT CARPACIO (GF, V, VG\*)

Dorset Blue Vinny, Lemon & Agave Dressing Frisee Salad, Tasted Walnut Crumbs (\*Vegan option available with vegan cheese)

#### PAN FRIED TIGER PRANWS (GF)

Diced Fried Chorizo, Gremolada, Confit Cherry Tomato & Chef's Aioli

## CHICKEN, CHORIZO & PISTACHIO TERRINE (GF\*)

Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough (\*Glute-free without Sourdough)

# TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) - Supplement 5

Chive Cream, Gruyère & Coastal Cheddar, Endive, Grapes & Walnut Salad (Cooking time 10-12 minutes)

#### MAINS

#### **FILLET OF SEA BASS (GF)**

Basil Infused Crushed Potatoes, Lemon Buttered Green Beans & Cherry Tomatoes, Saffron & Tarragon Volute

## **ROASTED MEDALIONS OF PAUPIETTE OF TURKEY BREAST (GF)**

Hand Cut Roast Potatoes, Dorset Pig in Blankets, Christmas Vegetables, Chef's Rich Gravy

# TWICE COOKED DORSET PORK BELLY (GF)

Horseradish Infused Herb Pomme Purée, Roasted Root Vegetables, Apple Gel & Tarragon Jus

## **CREAMY CAULIFLOWER RISOTTO** (*V, GF, VG\**)

Lightly Pickled Cauliflower, Basil Oil & Crispy Wild Rocket (\* Vegan option available) Add Tiger Prawns & Diced Chorizo - Supplement 7

Add Grilled Garlic & Herb King Oyster Mushroom - Supplement 5

SIDES

Skinny Fries (GF) 5 | Triple Cooked Chips (GF) 6

Honey Roasted Root Vegetables (GF) 5 | Wild Rocket, Pecan & Pomegranate Salad (GF) 5

Buttered Broccoli & Almonds, Chili Flakes (GF) 6