

Xmas Menu 2011

Starters

Roasted Pumpkin & Leek Soup with crème fraiche & chives (G,V)
Fresh Crab terrine with Guacamole (G)
Goat's Cheese & Walnut Quiche (V)
Rob's Famous Garlic Mushrooms (G,V)
Smoked Haddock & Egg Gratin
Coarse Dorset Pate with Apple & Cider Chutney



Main courses

Roast Loin of Pork
with a cider & bacon sauce and roast potatoes (G)
Traditional Roast Turkey
with roast potatoes and all the trimmings
Fillet of Cod
with Tomato, coriander & cream and new potatoes (G)
Slow Roasted Venison Steak
with Red Wine Jus on creamy mash (G)
Butternut Squash, Pepper & Tomato Cheese Crumble
with creamy mash (V)
Chinese Braised Duck Leg
with sweet chilli & roast potatoes (G)

All served with
Brussell sprouts, honey & thyme roasted parsnips,
buttered carrots & petit pois.



Desserts

Lemon & Raspberry Tart
Chocolate Brownie & Chocolate Sauce
Fresh Fruit Salad (G)
Christmas Pudding & Rum Sauce
Lime & Redcurrant Cheesecake
Cheese board

Lunch

2 Course £18.00
3 Course £22.00

Dinner

2 Course £21.00
3 Course £25.00

Coffee & Mints to finish



We are happy to cater for guests with allergies. However we ask that you contact us to discuss this at least 2 weeks before your Christmas party.

G – Gluten Free Dishes
V – Vegetarian Friendly