

Christmas Day Lunch

25th December 2020

Chefs Amuse Bouche

Starters

Smoked Salmon and Dill Terrine
Avocado Puree, Dill Dressing

Orange and Tea Smoked Orange Duck
Smoked Breast, Crispy Duck and Mango Salad

Spinach & Ricotta Cheesecake (V)
Watercress, Savoury Oat Base, Onion Jam, Sun-Dried Tomato Salsa

Butternut and Spiced Parsnip Soup (V)
Honey Cream, Toasted Pumpkin Seeds

Sorbet

Elderflower, Cucumber & Hendricks Gin Sorbet

Main Course

Roast Turkey Breast
Apricot & Chestnut Stuffing, Roast Potatoes, Glazed Vegetables, Pigs in Blankets,
Spiced Cranberries and Chef's Pan Gravy

Grilled Dorset Fillet of Sea Bass
Crushed New Potatoes, Crab Thermidor Sauce, Wilted Spinach Salad

Fillet of Beef Wellington
Prime Beef Wrapped in Mushroom Duxelle and Pastry, Red Wine Sauce

Pumpkin, Goat's Cheese and Fig Tart (V)
Root Vegetables and Lemon Thyme

Dessert

Luxury Christmas Pudding
Brandy Butter, Custard or Cream

Bailey's Cheesecake
Espresso Jelly, Chocolate Sauce, Raspberries

Dark Chocolate and Hazelnut Tart
with Raspberry, Pink Peppercorn and Salted Caramel Ice Cream

Coconut Mousse with Passion Fruit, Lime and Roasted Pineapple (GF, VG)

Best of Dorset Cheese Plate (Blue Vinny, Dorset Red, Coastal Cheddar)
With Artisan Biscuits, Grapes, Celery, Nuts, Figs, Apricots & Chutney

New Forest Dairy Ice Cream Vanilla Pod, Strawberry Shortcake, Chocolate Ganache

Fresh Filter Coffee and Homemade Chocolate Truffles

(GF – Gluten Free, VG – Vegan, V – Vegetarian)
£92.50 Per Adult and £46.25 Per Child