

# Christmas Day Lunch

25th December 2021

## STARTERS

### Crayfish Bisque

Parmesan Croutons, Fresh Herbs

### Sliced Dorset Charcuterie (V)

Trio of Hummus, Marinated Feta, Onion Marmalade, Garlic Toast

### Chef's Ham Hock & Pistachio Terrine

Seasonal Leaves, Carrot Ribbons, Homemade Piccalilli, Brioche Toast

### Homemade Cured Salmon Gravlax

Charred Green Onion, Pickled Beets, Capers, Chervil & Lime Dressing

### Smoked Heirloom Tomato Salad (V)

Baby Mozzarella, Roasted Pine Nuts, Micro Watercress

## MAIN COURSE

### Roast Grove Smith Turkey Breast

Crispy Roasties, Pigs in Blanket, Sage & Apricot Stuffing, Chef's Pan Jus

### Rosemary Rubbed British Rump of Lamb

Celeriac Puree, Beetroot Glaze, Crispy Leeks

### Parmesan Crusted Loin of Cod

Charred Lemon, Roasted Garlic Sauce, Creamed English Peas

### Filet of New Forest Mushroom (V)

Cognac & Tarragon Cream Sauce, Glazed Brie

*All served with Festive Roast Potatoes & Vegetables*

## DESSERT

### Luxury Christmas Pudding

Classic Brandy Sauce or Crème Anglaise

### Baileys & Cardamom Panna Cotta

Crispy Meringue, Trio of Fruit Coulis, Raspberries

### Triple Chocolate Cheesecake

Chocolate Ganache, Chocolate Soil, Roasted Pecans

### Layered Pavlova

Morello Cherries, Kirsch Cream, Pistachio

**£95 Per Adult | £47.50 Per Child**

(V) Vegetarian | Separate menu with (VG) Vegan, (GF) Gluten Free & (DF) Dairy Free options available on request  
If you have any dietary requirements or need allergen advice please discuss with sales team on booking