



BOXING DAY LUNCH MENU 2017

SPICED CARROT & CORIANDER SOUP

A delicious blend of countryside carrots, spiked chilli flakes & coriander with Dorset cream topped with grated chestnuts

CRAYFISH & PRAWN COCKTAIL

A bed of leaves with sliced tomato & cucumber topped with crayfish tails & prawns drizzled with tomato mayonnaise

RING OF MELON

An ice chilled ring of honeydew melon surrounded by strawberries filled with raspberry sorbet

SMOOTH CHICKEN LIVER PATE

Homemade chicken liver pate on a lake of winter berry sauce, with Melba toast

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ROAST TOPSIDE OF BEEF

Hand carved served with Yorkshire puddings & pan gravy

ROASTED GAMMON

Honey mustard glazed roasted gammon with pineapple chutney & wholegrain mustard jus

CRISPY FILLETS OF SEA BASS

Pan fried fillets of sea bass sat with creamy mustard leeks

ASPARAGUS & DORSET BLUE VINNY TARTLET V

A homemade tartlet filled with asparagus & Dorset blue vinny baked with Weymouth eggs & cream

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All our main courses served by our Chefs from the Carvery with potatoes & fresh seasonal vegetables

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HOMEMADE BRAMLEY APPLE & GINGER CRUMBLE

Roasted bramley apples with ginger baked under our own crumble topping

CHOCOLATE & BLACK CHERRY TORTE

A homemade dark chocolate torte baked with black cherries, served with a winter fruit homemade ice cream & tuile biscuits

RAINBOW OF FRUIT SALAD

A rainbow of fruits in our own stock syrup, topped with piped Dorset cream

CHEESEBOARD

A selection of cheeses served with celery, grapes & crackers

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FRESHLY BREWED COFFEE OR DORSET TEA

served with chocolate mints

£35 per adult
3 courses,
Children's menu
available
£5 non refundable
deposit to book

