



The Heights

Hotel, bar, bistro & coffee shop

CHRISTMAS DAY LUNCH 2017

Canapes & Champagne on arrival

JERUSALEM ARTICHOKE & SORREL SOUP

A lovely nutty texture to this thick festive soup with freshly picked sorrel crowned with crushed walnuts

PORTLAND CRAB & CRAYFISH COCKTAIL

A combination of Portland crab with crayfish tails sat on leaves with avocado mousse & tomato confiture, drizzled with lemon mayonnaise

SMOKED DUCK & PISTACHIO TERRINE

Terrine of crushed pistachios & smoked duck sat with toasted brioche & a blood orange coulis

CHAMPAGNE MELON

Pearls of orange & white melons surrounded by sliced fresh strawberries, drizzled with fruit glaze & finished with Champagne sorbet

ROAST TURKEY CROWN

Fresh from the oven & presented with pigs in blankets, stuffing balls & turkey gravy

ROASTED WESSEX SIRLOIN

Hand carved prime local sirloin of beef, served with our own Yorkshire puddings & a red wine jus

SALMON & PORTLAND LOBSTER

A generous supreme of fresh salmon topped with Lyme Bay lobster mousse, wrapped with leaves of Parma ham & baked, served with a Dorset cream & dill sauce

CRANBERRY, WALNUT & BAKED BRIE STRUDEL V

A homemade filo parcel filled with roasted cranberries, West country brie & walnuts, coated with a winter berry jus

With your choice of button sprouts with bacon, minted broad beans with peas in a creamy garlic sauce, roasted parsnips with honey & rosemary, buttered baton carrots, braised red cabbage, roast potatoes & dauphinoise potatoes

BAKED FIG & PORTLAND HONEY CHEESECAKE

A homemade cheesecake with a biscuit crust, baked figs & Dorset honey in a rich cream cheese topping sat with vanilla ice cream & Dorset clotted cream

TRIO OF CHOCOLATE

A potted chocolate mousse sat on a homemade white chocolate wafer with mint chocolate ice cream & piped Dorset cream

CHRISTMAS PUDDING

Made to our own secret recipe, served with a rich brandy cream & melting rum butter

CHEESE BOARD

A selection of local cheeses served with nuts, fruit, crackers & winter chutney

FRESHLY BREWED COFFEE OR DORSET TEA

with chocolate mints

£78 per adult

3 courses,

Children 2-12 yrs £50

**Full payment
required to book**

T01305 821361 www.heightshotel.com