

Boxing Day Luncheon

ASPARAGUS & CHESTNUT SOUP V

A rich thick soup of asparagus, drizzled with Dorset cream & capped with grated chestnuts

SPICED CRAYFISH COCKTAIL

A bed of leaves with chilli spiced pineapple & sliced cucumber topped with crayfish tails & tomato mayonnaise

WHISKY CHICKEN LIVER PATÉ

A smooth chicken liver paté, served with berry coulis, sat on mixed leaves, served with Melba toast

PEARLS OF HONEYDEW MELON V

Surrounded by strawberries topped with raspberry sorbet

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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

SALMON SUPREME WITH PORTLAND CRAB

Roasted supreme of salmon with a Portland crab crust, wrapped in Parma ham, served on a bed of creamy leeks

BUTTERNUT SQUASH & SOMERSET BRIE STRUDEL V

A filo parcel filled with butternut squash & local brie, topped with a sage Dorset cream

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All served with festive vegetables & potatoes from our Carvery

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CHOCOLATE & ORANGE

BREAD & BUTTER PUDDING

Local bread, eggs & cream with chocolate chips & sultanas, served with an orange custard

LEMON & EARL GRAY CHEESECAKE

Citrus cheesecake infused with bergamot, sat on a crisp biscuit base, served with Dorset clotted cream & peanut brittle

FRESH FRUIT SALAD

Winter fruits topped with whipped Dorset cream

CHEESE BOARD

A selection of cheeses served with celery, grapes & crackers

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FRESHLY BREWED COFFEE & DORSET TEA

Served with chocolate mints

£35 per person
£5 non refundable
deposit to book.
Children's menu
available

2018

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