

Christmas Day Luncheon

Canapés & Champagne on arrival

SPICY ROASTED PARSNIP SOUP V

A blend of parsnips with Portland honey, spiked with a variety of festive spices topped with crushed pistachio nuts & drizzled with Dorset cream

HOMEMADE VENISON & APRICOT TERRINE

Hand carved venison terrine studded with dried apricots, wrapped in smoked pancetta then coated in a juniper berry sauce, served with home baked mini bread sticks

BRIDPORT SALMON, SMOKED HALIBUT & PORTLAND CRAB

Strips of locally smoked salmon with delicately picked Portland crab, set on little gem lettuce & finished with peppered crème fraiche & smoked halibut croutes

CHAMPAGNE MELON V

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

ROASTED TURKEY BREAST

Carved by Chef & presented with pigs in blankets, stuffing balls & cranberry gravy

ROAST WESSEX SIRLOIN

Hand carved by Chef prime local sirloin of Wessex beef, with a mushroom & red wine jus

FILLETS OF SEA BASS WITH PORTLAND LOBSTER

Pan fried fillets of sea bass with a Portland lobster & samphire cream sauce

CANDIED BEETROOT & BUTTERNUT CHARLOTTE V

A rainbow of beetroots with roasted butternut squash, surrounded by aubergine, served with a carrot & coriander fondue

All served with your choice from the following. Cauliflower cheese, sprouts & smoked pancetta, minted broad beans with peas in a creamy garlic sauce, roasted parsnips with honey & rosemary, buttered baton carrots, braised red cabbage, crispy roast & Lyonnaise potatoes

HEIGHTS CHRISTMAS PUDDING

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

STRAWBERRY SHORTBREAD PANNA COTTA

a light panna cotta topped with glazed strawberries, served with shortbread stars

CHOCOLATE, DATE & ALMOND TORTE

A set chocolate custard studded with dried dates & crushed almonds, sat with homemade fig ice cream

DORSET CHEESEBOARD

Served with nuts, fruit, savoury biscuits & Winter chutney

FRESHLY BREWED DORSET TEA OR COFFEE

Served with handmade truffles

£80 per adult
Children 2-12 yrs £50
Full payment
required to book

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