

MAIN COURSE £12

2 COURSES £17

3 COURSES £22

Coffee & rum truffles £3

Seasonal Sparkle

starters

HOMEMADE PARSNIP & HONEY SOUP ✓

sprinkled with apple crisps

DATE, GOATS CHEESE & WALNUT CRACKERS ✓

filo crackers of goats cheese, walnuts & dates, served with a sweet cranberry jam

BLUE VINNY MUSHROOMS ✓

coated in panko crumb, served with a Port & redcurrant dipping pot

PORTLAND CRAB CAKES

with a festive clementine, ginger & lime dressing

FESTIVE CHICKEN LIVER PATE

served with redcurrant & mulled wine chutney & toasted brioche soldiers

TIGER PRAWNS & CRAYFISH COCKTAIL

drizzled with Brandied mayonnaise

main courses

Celebrate with our delicious festive dinner main courses only £12 each

ROAST TURKEY BREAST

served traditionally with an orange & cranberry jus

CARAMELISED BEEF WITH BRANDY

caramelised beef steak slowly pot-roasted with red onion & portabella mushrooms, in a rich creamy Brandy & redcurrant sauce

SEAFOOD VOL AU VENT

large puff pastry parcel filled with haddock, prawns & cod in a leek & coastal cheddar sauce

BLACK PUDDING & BELLY PORK

belly pork with crispy black pudding crumbles, finished in a rich apricot & thyme cream

CHESTNUT & PISTACHIO NUT ROAST ✓

oven baked with Arborio rice, butternut squash & shallots, topped with sticky cranberries, with a jug of mushroom & red wine sauce

MAKE YOUR MAIN COURSE SPARKLE! FOR ONLY £5 EXTRA

TRIO OF WESSEX FILLET STEAK

fillet steak sat on a cranberry & thyme potato cake, layered with caramelised red onion & coated in a rich mulled wine jus

CHAMPAGNE CHARGRILLED SALMON

salmon steak on sautéed potatoes with asparagus spears, topped with a Champagne & watercress cream sauce

GRESSINGHAM DUCK A L'ORANGE

duck breast lightly sautéed & finished in a rich orange Cointreau sauce, served with sautéed potatoes & braised red cabbage

AUBERGINE PARCEL ✓

filled with seasonal vegetable mousseline, sat on a spiced carrot sauce, tied with a carrot ribbon

All main courses served with crispy roast potatoes & festive seasonal vegetables

desserts

SPICED PEAR TART TATIN

poached pears baked in salted caramel under a puff pastry lid, served with plum ice cream

BERRY & GENOA TRIFLE

Genoa cake, berries & red wine trifle topped with custard, cream & crushed meringues

STRAWBERRY SHORTBREAD PANNA COTTA

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

Coffee or tea with rum truffle £3

CHOCOLATE & ORANGE

BREAD & BUTTER PUDDING

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

CHRISTMAS PUDDING

made to our own secret recipe, flamed with brandy, served with custard & brandy butter

DORSET FESTIVE CHEESEBOARD

coastal Cheddar, brie & blue vinny wedges with fruit & nuts, celery sticks & boozy fig chutney

The Heights

Isle of Portland Hotel

December Menu

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2 COURSES £17

3 COURSES £22

Make your main course
sparkle for only £5 extra

Seasonal Sparkle

*If you have an allergy or intolerance, please speak to your server before you order your food or drink.
This menu can be made available for lunch bookings when pre booked. Available throughout December.*