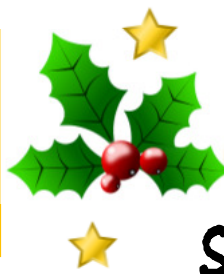


**MAIN COURSE £12.50**

**2 COURSES £18**

**3 COURSES £23**

*Coffee & rum truffles £3*



# Seasonal Sparkle starters

## **CHRISTMAS MULLIGATAWNY SOUP V**

With a swirl of Dorset cream topped with ginger & fresh coriander

## **MULLED WINE SMOKED SALMON G**

Sat on a cranberry, pear & walnut salad

## **RICOTTA, DATE & HAZELNUT CRACKERS V**

In filo pastry, deep fried served with a sweet redcurrant dip

## **CRAYFISH, MELON & PARMA HAM G**

On a spiced Rum & pineapple salsa

## **PROSECCO & CHICKEN LIVER PATE G**

Potted chicken liver pate, capped with a Prosecco jelly, served with a fig chutney

## **CREAMY STILTON MUSHROOM CRUMBLE V**

Baked in a tartlet, topped with an oaty crumble, served with an apple chutney

## **main**

Celebrate with our delicious festive dinner  
main courses only £12.50 each

### **ROAST TURKEY BREAST**

Served traditionally with an orange & cranberry jus

### **CARAMELISED BEEF VOL AU VENT**

Pot roasted with red onion & button mushrooms, finished in a rich creamy Brandy & redcurrant sauce

### **BRAISED BELLY OF PORK WITH SLOE GIN PLUMS G**

Braised in sloe gin, topped with a roasted plum sauce

### **PAN FRIED SMOKED COD LOIN G**

Set on a parsnip chips with a Winter pea sauce, topped with crispy pancetta

### **CHESTNUT & PISTACHIO NUT ROAST V**

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

**MAKE YOUR MAIN COURSE SPARKLE!  
FOR ONLY £5 EXTRA**

### **FESTIVE SIRLOIN STEAK**

In a creamy red peppercorn, brandy & cranberry sauce, served with mini potato skins & roasted vine tomatoes

### **CHAMPAGNE CHARGRILLED SALMON**

Sat on sautéed potatoes with asparagus spears, topped with a Champagne butter & watercress sauce

### **CHOCOLATE & PORT WINE VENISON LOIN**

Pan fried with a crushed juniper berry & port wine jus, finished with dark chocolate, served with dauphinoise potatoes & braised red cabbage

### **MUSHROOM, SHALLOT & CHESTNUT PARCELS**

Oven baked filo parcels with a rich cinnamon & orange sauce, served with purple honey glazed baby carrots

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

## **desserts**

### **CARAMEL APPLE & BOOZY SULTANA TART TATIN V**

Roasted under a puff pastry lid, topped with a homemade salted caramel ice cream

### **GINGERLICIOUS CHEESECAKE**

A rich creamy ginger cheesecake on a crushed biscuit base, served with Dorset clotted cream & lemon curd ice cream

### **BLACK CHERRY & ALMOND STRUDEL V**

Topped with Kirsch custard

Coffee or tea with rum truffle £3

### **TOFFEE PANNA COTTA G**

Served with macerated strawberries, fudge pieces & clotted cream

### **CHRISTMAS PUDDING V**

Made to Richards own secret recipe, served with Brandy sauce & Rum butter

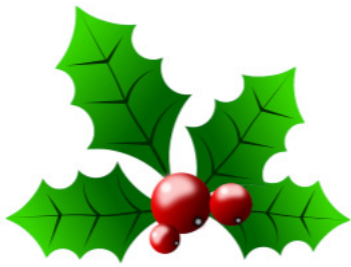
### **DORSET FESTIVE CHEESEBOARD**

Coastal cheddar, brie & blue vinny wedges with fruit & nuts with celery & a boozy fig chutney

*Cheeseboard as an extra course £5*



**Call to book a table 01305 821361**



The Heights  
Hotel, bar, bistro & coffee shop



# Seasonal Sparkle

## DECEMBER MENU to celebrate the Festive Season

Disco every Saturday night.  
Private functions catered for.

Festive dining in the Heights  
Bistro throughout December

**MAIN COURSE £12.50**

**2 COURSES £18**

**3 COURSES £23**

**3 COURSES WITH COFFEE & TRUFFLES £26**

*Make your main course sparkle for only £5 extra*

Call to book a table

**01305 821361**

*This menu is available for lunch & dinner bookings throughout December 2019.*

*If you have an allergy or intolerance, please speak to your Server BEFORE you order your food or drink.*