

CHRISTMAS BANQUETING MENU

Wild Mushroom and Truffle Soup

Smoked cream (V, M, Su)

Poached Salmon and Dill Roll

Lime crème fraiche, caramelised lemon gel, "gribiche" (F, M, Su)

Brown Sugar Cured Pork Pressing

Poached quails egg, pickled girolle, artichoke puree (M, E, Su)

Roast Norfolk Bronze Turkey

Roasting garnish, pork stuffing, pig in blanket, cranberry sauce (G, Ce, E, M, Su, N)

Fillet of Bream

Salt cod brandade, spinach, bok choy, lemongrass and ginger sauce, coriander (F, M, Su)

Butternut and Goat's Cheese Pithivier

Creamed potato, chilli and tomato split dressing (V, M, E, G, Su)

Cherry Amaretto Christmas Pudding

Vanilla and brandy custard (M, E, G, N, Su, So)

Dark Chocolate Mousse "Yule Log"

Sweet chestnut and vanilla puree, cherry chantilly (M, E, G, So)

English Artisan Cheeses

Dorset crackers, grapes, chutney, quince (M, E, G, Se, Ce)

Tea, Coffee and Mince Pies

3 courses £65.00pp

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian *can be adapted to gluten free