

December Festive Menu

Asparagus Soup

Finished with cream

Salmon and Prawn Tian with Coronation Crab

Bound with lemon mayonnaise, tomato, cucumber and red pepper essence

Stuffed Portabella Mushroom

Filled with a tomato, garlic and spinach on stir fried vegetables, herb crumb, spiced tomato sauce

Tandoori Chicken Kebab

Savoury rice, popadom, mint yoghurt

Glazed Goat Cheese

On a red onion jam croute, pea shoots, red wine syrup

Thai Style Marinated Beef Fillet Salad

Strips of beef fillet cooked in soy, honey and chili, fried potatoes,
With salad leaves, water chestnuts, red onion and tomato, prawn crackers

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Grilled Cod Gratinated with Black Wax Cheddar

Fricassee of mushroom and spinach and white wine and tomato reduction

Pan Fried Sea Bass

Shredded mange tout, watercress cream

Medallions of Pork Fillet in a Golden Crumb

Layered with mozzarella, ratatouille, piquant jus

Traditional Roast Turkey

Chestnut stuffing, roast parsnip, bacon rolls, and roast gravy

Lamb Duo

Rumb and lamb chop, caramelized red cabbage, rosemary and red currant jelly jus

Vegetable en Croute

Roasted vegetables wrapped in puff pastry vine tomato sauce

All served with mash and roast potatoes and seasonal vegetables

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Christmas Pudding

Brandy butter ice cream, vanilla anglaise

Crème Brulee

Viennese biscuit, fresh fruit

Chocolate Trio

Dark chocolate torte, chocolate éclair, vanilla chocolate chip ice cream, fresh strawberries

Orange and Cointreau Cheesecake

Cranberry sauce

Dorset Apple and Pear Cake

With cinnamon custard

Truckle Cheddar, Camembert and Stilton

Fruit chutney, grapes and crackers

From 39.50 per person

Available Throughout December

Please Call Us - 01590 672 777