



Christmas Menu

STARTERS

Red pesto fishcakes with dressed leaf and crème fraiche tartar

Lightly spiced parsnip & pumpkin soup with a toasted ciabatta

Coastal cheddar & cranberry rarebit with caramelised onion & mixed leaf

Prosciutto wrapped baked figs with a whipped goats cheese & balsamic syrup

MAINS

Roast Turkey breast with all the trimmings

Filet steak with sautéed samphire and a chickpea, chorizo and tomato sauce

Five spice marinated Duck breast with a spring onion & ginger risotto

Roasted pepper stuffed with a mixed bean Ragu topped with a herb & parmesan crust – served with a mixed dressed salad & new potatoes

Roasted squash, sweet potato, chesnut & sage risotto

DESSERTS

Winter Spiced poached pears with Lovingtons vanilla ice cream

Chocolate Orange Cheesecake

Christmas Pudding with brandy cream

Fudge Crème brûlée

Cheese Board

Including Dorset Tea or Filter coffee

2 Courses £23 3 Courses £28