



Christmas Fayre Menu 2018

(available 1st -23rd December)

To Start

*Parsnip, pear & ginger soup
served with rustic bread*

*Pheasant apricot & pistachio terrine
with sea salt & cracked pepper crostini's and gooseberry
chutney*

*Sticky fig & goats cheese bruschetta
finished with balsamic glaze & toasted pinenuts on Dorset
watercress*

The main event

*Roast breast of local turkey
with sausage, chestnut & cranberry stuffing, pigs in blankets,
goose fat roast potatoes, seasonal vegetables and white wine &
thyme jus*

*28 day aged sirloin of beef
with real ale Yorkshire pudding, goose fat roast potatoes,
seasonal vegetables*

*Spinach & feta filo pie
served with roasted garlic new potatoes, seasonal vegetables
and tomato and herb jus*



Desserts

*Traditional Christmas pudding
with brandy sauce & cranberry compote*

*Mulled wine & winterberry Eton mess
with vanilla ice cream*

*Chocolate fondant
with raspberry sorbet*

2 courses £19.95

3 courses £25.95

(please note loyalty discount is not available with this menu)

