



# Christmas Day

Chef's Amuse Bouche



Seafood Risotto with Fennel

Foie Gras Terrine, Caramelised Pear & Toasted Brioche

Watermelon with Mango, Pineapple & Mint Yoghurt (V)

Red Lentil, Sweet Potato & Coconut Soup  
with Coriander & Coconut Shavings (V)



Rose & Champagne Sorbet  
(Can be served without Champagne on request.)



Roast Turkey with Pork & Apricot Stuffing  
Bacon Roll, Spiced Cranberries & Pan Gravy

Herb Crusted Rack of Lamb  
with Port Wine & Balsamic Reduction

Fillet of Turbot  
with Smoky Celeriac Puree & Pesto

Individual Kale, Chestnut & Mushroom Pie (V)

All served with a Selection of Seasonal Vegetables



Christmas Pudding Soufflé with Brandy & Vanilla Sauce

Dark Chocolate & Salted Caramel Tart with Orange Sorbet

Apple & Ginger Crumble with Clotted Cream Ice Cream

Lemon Posset with Raspberries & Sugar Almond Shortbread

Cheese, Biscuits, Grapes, Celery & Chutney

Dorset Blue Vinny, Woodbridge Farm, Dorset  
Coastal Cheddar, Ford Farm, Litton Cheney, Dorset  
Somerset Brie, Lubborn Creamery, Somerset



Fresh Kenyan Reserve Coffee & Chocolates

Luxury Christmas crackers will be on every table. Open for lunch from 1.45pm to last orders at 3.00pm.  
£59.95 per person, children under 15 half price, and infants under 5 free of charge (subject to t&c's). Pre booking is essential.