

# Christmas Day

## Amuse Bouche

Wild Mushroom & Truffle Oil Arancini GF, DF

## A Little Introduction

**Ham Hock Terrine** GFO

Red onion chutney, toasted sourdough and cherry tomato

**Traditional Prawn Cocktail** GF, DF

Bloody Mary dressing, little gem lettuce, tomato and cucumber salad

**Carrot and Butternut Soup** GFO, DFO

A drizzle of cream and croutons

**Salted Heritage Tomato Salad** GF, DFO

Mozzarella pearls and balsamic glaze

## The Main Event

**Traditional Roast Turkey Breast** GF, DF

Roast potatoes, sage and pork stuffing, pigs in blanket, honey roast parsnips and carrots

**Feather Blade of Beef** GF, DF

Roast potatoes, honey roast parsnips and carrots and red wine jus

**Baked Hake Fillet** GF, DFO

Parmentier potatoes, beans and leeks with pea cream sauce

**Nutless Pumpkin and Mushroom Loaf** GF, DF

Fondant potatoes, panache of vegetables and vegetarian gravy

## The Perfect Ending

**Traditional Christmas Pudding** DFO

Brandy custard and strawberry compote

**Bailey's Crème Brulee** GFO

Orange shortbread

**Mixed Berry Pavlova** GF, DFO

Berry compote and chantilly cream

**Dorset Cheese Board** GFO

Collingwood chutney, grapes, celery and crackers

**£89 per person**

veo - vegan option v - vegetarian gf - gluten free gfo - gluten free option

If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you.

PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients