



Festive Menu

STARTERS

Roasted Red Pepper and Tomato Soup

Rosemary croutons artisan bread roll (DF, GFO)

Beetroot Carpaccio, Goat Cheese Crumbs

Pickled red onions, rucola, balsamic glaze (GF)

Smoked Salmon, Cream Cheese & Dill Terrine

Pickled cucumber ribbons, sourdough crostini (GFO)

Chicken & Sundried Tomato Terrine

Caprese salad and basil pesto dressing (GF, DFO)

MAINS

All served with honey roasted carrots and parsnips plus brussel sprouts

Traditional Roasted Turkey Crown

Rosemary roast potatoes, pigs in blankets, stuffing and turkey gravy (GFO, DF)

Braised Feather Blade of Beef

Rosemary roast potatoes, celeriac puree, rosemary gravy (GF, DF)

Baked Hake Fillet

Crushed new potato cake, pea velouté, white wine sauce (GF)

Nut Roast

Roast potatoes, vegetarian gravy (DF, GFO, VEO)

DESSERT

Christmas Pudding

Brandy custard and berry compote (GFO, VEO)

Stollen Bread & Butter Pudding

Rum and raisin custard

Vanilla Cheesecake

Butterscotch sauce, honeycomb hash

Dorset Cheese Selection

Blue vinney, Dorset Red and Brie Cheese with collingwood chutney, grapes and crackers (GFO)

Lunch : £27.50 per person

VE - Vegan VEO - Vegan Option V - Vegetarian VO - Vegetarian Option

GF - Gluten Free GFO - Gluten Free Option DF - Dairy Free DFO - Dairy 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

A 10% discretionary service charge will be added to your bill which is distributed in its entirety to our team



Wine List

Bin No	WHITES	Taste Guide	125ml	175ml	250ml	Bottle
White Wine of the month Ask your server for details			£6.00	£7.95	£9.00	£26.75
1	Le Harve de Paix Colombard Sauvignon Blanc France, Fruit-forward and rounded with apple and pear flavours. Full flavoured with a long finish	2	£5.50	£7.25	£8.75	£26.50
2	Casa Santiago Sauvignon Blanc Vegan Chile Aromas of lemon and lime with passionfruit. light bodied, plentiful fresh fruit and crisp acidity	1	£5.75	£7.75	£8.95	£27.50
3	Botter Pinot Grigio Vegan Italy, Crisp and refreshing and with citrus and pear flavours and just a hint of floral intensity	1	£6.25	£7.75	£9.10	£27.50
4	Ant Moore A+ Sauvignon Blanc, Marlborough Vegan New Zealand ,Expressively aromatic, juicy lime, grapefruit, tropical notes and herbal accents	1	£8.25	£10.00	£11.75	£35.00
5	Mountbridge No1 Reserve Chardonnay Australia, bouncy stone fruit flavours; plump nectarine, apricot and peach. Ripe, quite full-bodied and dry	2	£7.00	£7.80	£8.70	£29.50
6	Furleigh Estate Bachus Dry Dorset, Aromatic and dry with elderflower, citrus and hedgerow fruit - vibrant, crisp and very refreshing	1	£8.50	£10.50	£12.50	£38.50
7	Furleigh Estate Fume Sauvignon Blanc Dorset, A richer style of Sauvignon Blanc with flinty, smoky hints, ripe citrus and a gently rounded finish	2	£8.50	£10.50	£12.50	£38.50
8	Ippolito Mare Chiaro Organic Italy, Fresh and approachable with notes of peach, citrus and white flowers, finishing clean and lively	2				£34.50

Bin No	ROSÉ	Taste Guide	125ml	175ml	250ml	Bottle
9	Wildwood White Zinfandel Rose USA, Flavours of ripe strawberry and juicy watermelon	3	£5.50	£7.25	£8.50	£26.50
10	Botter Pinot Grigio Rosato Vegan Italy, Notes of acacia flowers and cherries. Dry, soft and well balanced on the palate	2	£6.25	£7.75	£9.10	£28.00
11	Ippolito Mabilia Organic Bright, dry rosé with strawberry and red-berry aromas, a delicate floral touch and a crisp finish	2				£34.00

Bin No	REDS	Taste Guide	125ml	175ml	250ml	Bottle
Red Wine of the month Ask your server for details			£6.00	£7.95	£9.00	£26.75
12	Le Harve de Paix Grenache Syrah France, rich and dark red in colour, with juicy ripe plum flavours	B	£5.50	£7.25	£8.75	£26.50
13	Casa Santiago Cabernet Sauvignon Vegan Chile, Intense blackcurrant and plum flavours. Vibrant and with a long finish	C	£5.75	£7.75	£8.95	£27.50
14	Vivolo di Sasso Merlot Vegan France, Fruity damsons, plum, cherries and spices with juicy tannins	B	£6.25	£7.75	£8.95	£27.50
15	Los Haroldos Chacabuco Malbec Vegetarian Argentina, Firm juicy structure, great fruit expression, smooth tannins and a lively finish	C	£7.75	£8.65	£10.65	£33.00
16	Mountbridge Reserve Shiraz Vegan Australia, Juicy and soft with blackberries, blackcurrant pastilles, black cherries, pepper and spice	C	£5.75	£7.75	£8.95	£27.50
17	Rioja Seniorial Crianza Spain, bright, juicy, refreshing medium-bodied with a fruit-led palate	C				£33.00
18	Ippolito Liber Pater Organic Italy, Medium-bodied and easy-drinking with cherry and dark berry fruit, subtle spice, and smooth tannins	C				£34.50

Bin No	SPARKLING WINES	Taste Guide	125ml	175ml	250ml	Bottle
19	Dorset Sparkling Wine, Furleigh Estate Elegant English sparkling from Dorset with fine bubbles, bright orchard fruit and a fresh, celebratory finish	2	£10.25			£49.95
20	Botter Prosecco Spumante Brut Vegan Italy, crisp, lively, fizz with green apple and citrus notes, lightly sparkled	2	£8.25			£33.50
21	Botter Prosecco Rose Spumante Brut Vegan Italy, Fragrant, strawberries, raspberries and passionfruit,	2				£35.00
22	Champagne Baron Albert L'Universelle Brut Vegan France, aged for 4 years, this medal winning Champagne is light fresh and fruity	1				£49.95



Furleigh Estate Fine Wines
from Dorset

White Wine, Rose, Sparkling : Driest 1 ~ Sweetest 9
Red Wine : Lightest A ~ Full-bodied E