

# Christmas Day Menu

## *On Arrival*

Glass of bubbles with artisan rustic breads, herb butter, tomato tapenade, balsamic and olive oil

## *Starters*

Rich forest mushroom soup, hazelnut and parmesan crumb, sage oil, Bridport Bakery cobb

Hand dived Lyme Bay scallops, roast cauliflower puree, charred tenderstem broccoli, crisp pancetta and chorizo oil

Gin and beetroot cured salmon tartar, sweet pickled cucumber and apple, lemon, dill and horseradish crème fraiche, toasted Bridport Bakery focaccia

Pork and duck duo: pork rillettes, apple and apricot chutney, Bridport Bakery sourdough. Confit duck leg croquettes, clementine and caper mayonnaise

## *Mains*

Roast crown of turkey, Crispy duck fat garlic and rosemary roast potatoes, honey and herb roasted carrots and parsnips, smoked bacon Brussel sprouts, mulled wine braised red cabbage, pigs in blankets, apricot and sausage stuffing, Merlot jus (GF/DF)

Prawn and crab stuffed monkfish, wrapped in streaky bacon, lemon and herb crushed potatoes, sautéed winter greens, mussel and leek veloute

Chestnut mushroom and spinach stuffed beef fillet medallion, thyme fondant potatoes, sautéed green beans, crisp pancetta, port and pepper sauce

Butternut squash, cavalo nero, braised leek, mushroom and chestnut Pithivier, merlot and sweet onion sauce, sautéed tenderstem broccoli and crispy garlic and rosemary roast potatoes

## *Desserts*

Christmas pudding, brandy crème Anglaise

Trio of chocolate: Dark and white chocolate truffle; salted caramel chocolate tart, Chantilly cream; Rich chocolate mousse, festive spiced berries

Raspberry posset, passionfruit jelly and shortbread

*3 courses £95.00 - 12-3pm*