



CHRISTMAS MENU

TO START

Olives, bread, olive oil & balsamic vinegar - £5.50

Mixed Antipasti - £7.50

Prosciutto, Milano salami, chorizo, olives & bread

Ardennes Pate - £5.50

Served with sourdough toast (GF bread available)

Prawns in Garlic Butter - £6.50 (GF)

With crusty bread

Smoked Mackerel & Horseradish Pate - £5.50

Served with sourdough toast (GF bread available)

Spicy Roasted Parsnip Soup - £5.50 (V, GF)

With coriander & cumin seeds & crusty bread

Stuffed Mushrooms - £5.50 (GF, VE)

Stuffed with walnuts, sundried tomatoes & garlic with a parsley lemon dressing with or without

Coastal cheddar or Dorset blue vinny

Mini Falafel Board- £6.50 (V, VE, GF)

Homemade falafels, humous, olives & pitta bread with a salad garnish

TO FOLLOW

Roast Turkey - £16.00

Served with roast potatoes, stuffing balls, pigs in blankets, root pie, seasonal vegetables, cranberry sauce & homemade gravy

Normandy Pork - £15.00 (GF)

Pork braised in cider with apples & vegetables, crème fraiche & mustard served with creamy mash & seasonal vegetables

Pork Belly with Crunchy Crackling - £15.50 (GF)

Homemade gravy, dauphinoise potatoes, seasonal vegetables

Chicken & Chorizo Paella - £16.00 (GF)

Served with a mixed side salad

Fillet Steak – 23.50 (GF)

With either a peppercorn sauce, red wine sauce or a garlic & herb butter, sautéed potatoes & vegetables

Surf & Turf – 28.00 (GF)

Fillet steak & garlic prawns with a garlic herb butter, sautéed potatoes & vegetables

Pan Fried Seabass - £15.50

With a lemon caper dressing, sautéed potatoes & seasonal vegetables

Poached Salmon Fillet - £15.50

With salsa verde, baby potatoes & seasonal vegetables

Incredible Nut Roast - £12.50 (VE, V)

Packed with nuts, fruits & spices served with a spicy tomato sauce, roast potatoes & seasonal vegetables



CHRISTMAS MENU

DESSERTS

Christmas Pudding - £6.00

Served with Purbeck ice cream, brandy cream or cream

Raspberry & White Chocolate Cheesecake - £6.00 (GF)

Served with fresh raspberries & a raspberry coulis

Lemon Posset - £5.50 (GF shortbread available)

Served with fresh raspberries & homemade shortbread

Chocolate Fondant - £6.50

Melt in the middle chocolate pudding served with Purbeck ice cream or double cream

Coconut & Chocolate Tart - £6.00 (VE, GF)

Served with cream or non-dairy cream

Berry Burst Pavlova -£6.00 (GF)

Homemade meringue with whipped cream & summer berries

Banoffee Pie - £5.50 (GF)

Affagato - £7.50

Vanilla ice cream, amaretto & espresso

The Colonel - £7.00

Lemon sorbet & Black Cow vodka

Selection of Purbeck Ice Cream and Sorbets - £3.00 (GF)

Vanilla bean, seriously chocolate, honeycomb hash, salted caramel, cappuccino, strawberry seduction ice cream/mango, lemon or passionfruit sorbet

Cheese & biscuits - £6.50 (gluten free biscuits available)

A selection of Dorset & continental cheeses, biscuits and real ale chutney

DESSERT WINE

Emiliana Late Harvest Sauvignon Blanc, Chile

£4.25 (100ml)

Complex flavours of perfumed honeysuckle, candied apricot & and an enticing touch of ginger stem

LIQUEURS

Graham's 10-year-old Tawny Port

£4.50

Monkey Shoulder blended malt Scotch whiskey

£4.50

Courvoisier V.S. Cognac

£5.00

Liqueur coffee

£7.50

COFFEE/TEA

Espresso

£1.40

Americano

£1.80

Flat White

£2.20

Latte

£2.50

Cappuccino

£2.40

Dorset Tea

£2.00

GILDED TEAPOT LOOSE LEAF TEA

Dorset Brew

£2.25

Earl Grey Supreme

£2.25

Rooibos

£2.25

Mao Feng Green

£2.25

VE = vegan, V = vegetarian, GF = gluten free, DF = dairy free

If you suffer any food intolerances, please speak to a member of our staff who will be happy to help you.