



## CHRISTMAS SET MENU

2 Courses - £21.00

3 Courses - £25.00

### Starters

**Roast Butternut Squash & Parsnip Soup** served with a Toasted Baguette

**Duo of Pate** (Chicken & Whiskey, & Duck & Orange) served with Homemade Green Tomato Chutney & Toasted Brioche

**Baked Fig Salad** with Pear, Walnut & Wiltshire Honey

**Breaded Crab Croquettes** served on a Mango Salsa with a Sweet Chilli Mayonnaise

### Mains

**Roast Turkey** Traditional crown of roast Turkey served with Sage & Garlic Stuffing, Pig n Blanket and Rich Gravy

**Pork Tenderloin** stuffed with Prunes & Spinach wrapped in Streaky Bacon with a Wild Mushroom Sauce

**Venison Bourguignon** in a Rich Red Wine, Pancetta & Thyme Sauce with Blue Clawson Stilton Mash

**Oven Baked Monkfish** coated in a Mixed Herb Crust with a Roasted Cherry Tomato & Olive Sauce

**Roasted Red Pepper Roulade** filled with Spinach, Cranberry & Chestnuts with a light Parsley Sauce

**All served with Roast Potatoes, Roast Parsnips, Honey Glazed Carrots, Braised Red Cabbage & Brussel Sprouts**

### Desserts

**Traditional Christmas Pudding** served with Homemade Brandy Cream

**Winter Berry & White Chocolate Cheesecake** served with Minted Chantilly Cream

**Sticky Toffee Pudding with a Salted Caramel Sauce** topped with Clotted Cream

#### Cheese & Biscuits

**(West Dorset Black Cow Cheddar, Isle of Wight Blue, Salisbury Rosary Goats Cheese)** with Homemade Chutney

**Book now for Tuesday, Wednesday & Thursday (Lunch or Evening) and get £3.00 off when buying 3 Courses**