

3 Course Christmas Menu £27.95 (including coffee) 2 Course £20.95 include main & dessert

## **Starters**

Prawn & Smoked Salmon Cocktail served with bread & butter Seasonal Soup of the day served with warm bread Classic Panfried Garlic Mushrooms with Cream & Truffle Oil served with bread & butter Deep Fried Brie served with cranberry sauce

## Mains

Lamb Rump with a wild mushroom & red wine glaze Paupiette of Turkey stuffed with cranberry & chestnut stuffing wrapped in bacon Ocean Rolls plaice fillets rolled with fresh crab & prawns with a seafood sauce Stuffed Peppers packed with vegetable stew & baked with goats cheese

## **Afters**

All served with seasonal vegetables & potatoes

Winter Berry Eton Mess Chocolate Fudge Cake Christmas Pudding with Brandy Sauce Chocolate Orange Bread & Butter Pudding all served with organic ice-cream or clotted cream Dorset Cheese Board £2 supplement

## Coffee & Chocs

If you have any special dietary requirements please don't hesitate to contact us personally to help accommodate your needs We ask for £10 deposit each per person non-refundable 10% service charge will apply on tables of 10 people or more