

Christmas Menu 2018

Starters

Duck, Pistachio and Cranberry Terrine with Home Made Crostini and Cranberry Compote

Roasted Chestnut and Pumpkin Soup with Parsnip Crisps

Smoked Salmon Carpaccio on a Rocket Salad with Dill Crème Fraîche

Warm Pear, Date and Walnut Salad with a Stilton Dressing

Main Course

Bacon Wrapped Roast Turkey Ballotine with Hazelnut, Pancetta and Orange Stuffing served with all the Traditional Trimmings and Bread Sauce

Braised Lamb Shank with Ricotta Mash, a Mint and Red Wine Reduction and Roasted Root Vegetables

Stone Bass Fillet Stuffed with Cod in a Lemon and Caper Butter with Crushed Saffron Potatoes and Winter Greens

Warm Winter Vegetable Rose Tart with Gruyere and Pesto served on Mixed Leaf with a Rich Napoli Sauce and New Potatoes

Desserts

Christmas Pudding Cheesecake with Caramelised Clementines

Warm Sticky Toffee and Pear Pudding with Purbeck Clotted Cream Ice Cream

Warm Cranberry and Orange Meringue Tart with Purbeck Blood Orange Sorbet

Local 3 Cheese Board with Fudge's Biscuits served with Apple, Grapes and Port and Plum Chutney

2 courses 3 courses

Member £22.50 £27.50

Visitors £24.50 £29.50