



Monday 7th December

12.30 for 1pm start

**£32 for a 3-course meal
and lots of fun**



Butternut Squash, Apple & Parsnip Velouté,
with crispy sage

Rustic Pork, Pancetta & Cognac Terrine,
with Bramley Apple compote & Melba Toast

Smoked Fish Pate,
with vegetables a la Grecque & sourdough

Rosary Goats Cheese Mousse,
with burnt leeks & hazelnut dressing

Roasted Breast of Turkey
With Duck fat roast potatoes, orange & chestnut stuffing, braised red cabbage,
sprouts, honey carrots & turkey jus

Confit Duck Leg (GF)
With Duck fat roast potatoes, crushed celeriac, braised red cabbage & orange duck jus

Pan-seared Gilthead Bream (GF)
With tomato quinoa, winter greens & winter squash, cherry vine tomatoes

Chestnut Mushroom & Shallot Tart
With crushed celeriac, Christmas vegetables & thyme jus

Traditional Christmas pudding
With rum butter, brandy sauce & redcurrants

Ferndown Sherry Trifle
With Rhubarb, blackberries & homemade shortbread

Mulled Wine infused Cheesecake
With poached pear & clotted cream

Dorset Cheese Plate
With biscuits, celery and chutney

Coffee and mince pies