

CHRISTMAS EVE CANDLIT DINNER

46.00pp

STARTERS

ROASTED JERUSALEM ARTICHOKE SOUP

Drizzle of truffle oil, Dorset creamy butter & artisan bread

SCOTTISH SMOKED SALMON & PLUMP ATLANTIC PRAWNS

Crisp lettuce, granny smith apple, lemon & bloody Marie sauce & granary sourdough

CRISPY PANEER

Homemade sweet chilli & coriander salsa

DUCK & FENNEL CROQUETTES

Miso & banana broth & kimchi

MAINS

GRILLED FILLET OF CHALK STREAM TROUT

Sauteed new potatoes, wilted winter greens, kohlrabi & lemon beurre blanc sauce

SLOW ROASTED FILLET OF PORK

Tatchbury Manor Farm black pudding, crispy pancetta, baby vegetables, colcannon & whisky jus de lie

CHICKPEA, SWEET POTATO & PLANTAIN STEW

Garlic fried rice & patacon

LUXURY FP FISH PIE

Catch of the day, creamy fish volute, sweetcorn, topped with gratinated mash, red cheddar garden peas & tomato focaccia

DESSERTS

TRADITIONAL BRIOCHE BREAD & BUTTER PUDDING

Creamy English custard

QUINCE & APPLE COMPOTE PAVLOVA

Toasted almond flakes, Chantilly cream & maple syrup

CARAMELIZED FIG & GOOSEBERRY TRIFLE

English custard & fresh cream

BLACK FOREST GATEAUX

Fruit of the forest berry compote

SELECTION OF GIGGI'S ICE CREAM

Three scoops, ask server for flavours

To reserve a deposit of 25.00pp is required. Final payment is due December 1st with pre-order or on booking in December