

CHRISTMAS EVE CANDLIT DINNER

49.50pp - Served 18.00hrs - 20.45hrs

STARTERS

ROASTED BUTTERNUT SQUASH SOUP (V)
Pumpkin tortellini & crispy sage

PEAR, GORGONZOLA & HAZELNUT SALAD (V/GF)
Celeriac puree, roscoff onion & bitter leaves

TRADITIONAL HAM HOCK TERRINE (GFA)
Homemade piccalilli, mini brioche loaf

DORSET CRAB & SMOKED SALMON (GF)
Beetroot, apple & horseradish

MAINS

FIVE SPICED ROAST DUCK BREAST (GFA)
Duck leg beignet, dauphinoise potatoes, tender stem broccoli & orange sauce

PINE NUT CRUSTED COD (GF)
Cauliflower textures, new potato fondants & sea vegetables

PRESSED BELLY OF PORK (GFA)
Apple & quince, black pudding bon bon, fondant potato & pork sauce

CURRIED CAULIFLOWER STEAK (GF/V/VGA)
Pickled golden raisins, homemade bhaji, coriander & flaked almonds

DESSERTS

STICKY GINGER PUDDING
Caramelised pineapple, spiced rum syrup & coconut ice cream

CLEMENTINE & VANILLA CHEESECAKE
Clementine jelly, cinnamon & almond granola

"MONT BLANC" (GF)
Chestnut ganache with chocolate, Chantilly cream & meringue

HANDPICKED LOCAL CHEESES (GFA)
Grapes, fig, quince jelly, candied pecans,
homemade chutney & crackers

25.00pp deposit on booking and pre-order required 7 days prior to dining. Balance payable on the day.