

Festive Indulgence

LUNCH MENU

A little Introduction

SPICED CARROT AND GINGER SOUP

herb oil, crisp croutons (g/f, vegan)

SOMERSET BRIE CROQUETTES

onion and Cranberry marmalade

CORONATION CHICKEN SALAD

spiced mayo, spinach, coriander and apricots

DRESSED CRAB, SALMON AND PRAWN CAKES

dill infused crème fraiche

The Main Event

TRADITIONAL ROAST BREAST OF TURKEY AND BAKED HAM

chestnut, sage and sausage stuffing, bacon wrapped chipolata, cranberry jus (can make g/f)

GIANT CHRISTMAS SAUSAGE WELLINGTON

wrapped puffed pastry, on creamy mash, rich red onion gravy

PAN FRIED SALMON FILLET

champagne sauce, sautéed potatoes and green vegetable medley (g/f)

CANDIED NUT ROAST

with root vegetables and beetroot, topped with pecans, cashews and Cranberries (gf/vegan)

LENTIL AND BABY SPINACH CURRY

Indian spices, basmati rice, naan bread poppadum and mint raita

The Perfect Ending

RICH CHRISTMAS PUDDING

whisky butter sauce (can be g/f)

GOLD ROOM CHOCOLATE BROWNIE

with golden honeycomb, a hot chocolate sauce or honeycomb ice cream (can be g/f)

ETON MESS

clementine and orange liqueur cream

SPICED PLUM AND APPLE CRUMBLE

topped with demerara sugar crumb and served vanilla crème anglaise (g/f, vegan)

DORSET CHEESE SAMPLER

local cheeses with savoury biscuits and grapes, celery and chutney

If you have any dietary requirements, or require any details on allergens within our dishes, please let us know.