



## *Christmas Day - £64.95*

### *Starters*

Leek, Parsnip and Ginger Soup

Smoked Salmon, Lemon and Chive Parcel  
With a Saffron Aioli and Cucumber Ribbons

Caramelized Duck Breast  
With a Rocket and Parmesan Cheese Salad, Raspberry and Black Pepper Dressing

Gorgonzola "Mille-Feuille"  
With a Watercress Salad and a Red Onion Jam

### *Mains*

Slow Roasted Breast of Dorset Turkey  
"Royal Chase" Sage and Chestnut Stuffing, "Pigs in Blankets", Chefs Cranberry Sauce and a Rich Gravy

Cod Wrapped In Parma Ham  
Served with a Leek and Potato Fondue, Fresh Plum Tomato and Basil Salsa

English Lamb Rump  
Infused with Garlic and Thyme, with Wild Mushrooms, Spinach and Parmentier Potatoes, finished with a Port Jus

Pea and Asparagus Tart  
With a Truffled Fine Bean and Frisée Salad and Red Pepper Coulis

### *Desserts*

Chefs Brandy Infused Christmas Pudding  
With Brandy Butter and Vanilla Sauce

Dark Chocolate and Coffee Tart  
With Amaretto Whipped Cream

Iced Winter Berry, Champagne and Meringue Terrine  
With Fresh Strawberries

Chefs Platter of Cheese's  
With Celery, Grapes, Chutney and Biscuits

### *Booking Conditions*

£10 per person deposit.  
Full pre-payment, 2 weeks prior

# *Christmas*