



CHRISTMAS PARTY MENU



STARTERS

Honey Roasted Parsnip & Apple Soup, Nutmeg Creme Fraiche, Crispy Parsnip Skins (v)

Roasted Chicken & Herb Terrine, Celeriac Remoulade, Walnut Toast

Prawn Cocktail with Pickled Cucumber, Bloody Mary Tomato Jam Baked

Chestnut Custard, Roasted, Pickled & Crispy Shallots (v)

MAINS

Slow Cooked Ballotine of Turkey Breast Wrapped in Bacon with Confit Leg, Chestnut Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes and Mulled Wine Juices

Roasted Pork Ribeye, Roasted Apple Pûrée, BBQ Leeks, Anise and Dorset Cider Juices

Baked Fillet of Salmon, Chestnut Bubble & Squeak Croquette, Hollandaise Sauce

Cauliflower Cheese Macaroni, Crispy Sprout Leaves and Roasted, Salted Hazelnuts (v)

All our Main Courses include Mixed Festive Vegetables



DESSERTS

Eggnog Custard Tart with Pedro Ximenez Roasted Figs and Clementine Pûrée

Christmas Pudding with Mincemeat and Orange Ice Cream, Brandy Sauce

Chocolate, Orange & Cranberry Brownie with Caramelised Hazelnut Ice Cream

CHRISTMAS DAY MENU

Honey Roasted Parsnip Soup, Truffle Creme Fraiche, Crispy Parsnip Skins (v)

STARTERS

Home Dill-Cured Salmon, Caviar and Oyster Emulsion, Samphire, Caper Berries

Slow cooked Ham Hock, Truffle and Foie Gras Pressing, Caramelised Onion Jam, Duck Fat Brioche

Saffron & Tarragon Arrancini, Burrata, Whey Confit Heritage Carrots, Carrot Top Pesto (v)

King Prawn Cocktail, Avocado, Brown Crab & Dill Toastie

MAINS

Slow cooked Ballotine of Yorkshire Turkey wrapped in Streaky Bacon with Confit Leg, Chestnut Stuffing, Pigs in Blankets, Smoked Bacon & Chestnut Sprouts and Mulled Juices

Fillet of Beef, Confit Garlic and Mushroom Pûr  , saut  ed Wild Mushrooms, Thyme & Pancetta Jus

Pan roasted Halibut, Parsnip Gnocchi, King Prawn 'Scampi', Caviar & Champagne Velout  

Truffled Brie, Spinach & Beetroot Wellington, Charred Hispi Cabbage, Roasted White Onion Gravy (v)

All our Main Courses are served with Duck Fat or Vegetarian Roast Potatoes, Cauliflower and Yorkshire Cheese Gratin, Seasonal Buttered Greens, Nutmeg & Brioche Bread Sauce and Yorkshire Puddings for the table

DESSERTS

Christmas Pudding with Mincemeat & Orange Ice Cream, Brandy Sauce

White Chocolate and Baileys Trifle, Gingerbread and Chestnuts

Madagascan Vanilla Panna Cotta, Clementine & Prosecco Compote, Hazelnut Biscotti

Port-fed Websters Blue Stilton with Cranberry Relish, Fruit Cake, Biscuits and Celery

Ground Coffee or loose leaf Tea, Mince Pies and Truffles

THE FESTIVE SEASON

The season to celebrate!
Enjoy our 3-course festive lunch menu, served in our new SouthBeach restaurant.

£29.50
per person

Available Friday to Sunday, from 3rd December to 19th December,
for lunch bookings only.
Any bookings over 12 guests require a pre-order

Call **01202 018555** to book

CHRISTMAS DAY LUNCH

Join us on Christmas Day for festive merriment,
a glass of bubbly on arrival and our 5-course festive menu.

£99.00
Includes

£25 per person non-refundable deposit due at the time of booking.
Remaining balance due on the 1st December.
Pre-order form due back 2 weeks prior.

Call **01202 018555** to book