LUNCH MENU

109.00 per adult / 59.00 per child under 12 years

CLASSIC PRAWN & CRAYFISH COCKTAIL

# ST ARTERS

## ROASTED TOMATO & BASIL SOUP

with buttered wholemeal bread with garlic croutons and rustic bread

## GAME & REDCURRANT TERRINE COASTAL CHEDDAR &

with toasted artisan bread

## SPRING ONION CROQUETTES

and winter fruit chutney with rich red onion and cranberry chutney

# MAINS

## TRADITIONAL ROAST TURKEY ROAST SI RLOIN OF BEEF

with all the trimmings, roast potatoes, Brussel sprouts, bacon wrapped chipolata, turkey jus

## PAN-SEARED SALMON SUPREME

with buttered baby potatoes, lemon and lime hollandaise, seasonal vegetables

with all the trimmings, roast potatoes, Brussell sprouts, Yorkshire pudding, beef jus

## ROASTED ROOT VEGETABLE, CRANBERRY & BRIE WELLINGTON

with roast potatoes and vegetable gravy

# DESSERTS

## CLASSIC CHRISTMAS PUDDING SHERRY TRIFLE

with warm brandy butter sauce Layered sponge, sherry-soaked fruit,

custard and whipped chantilly cream,

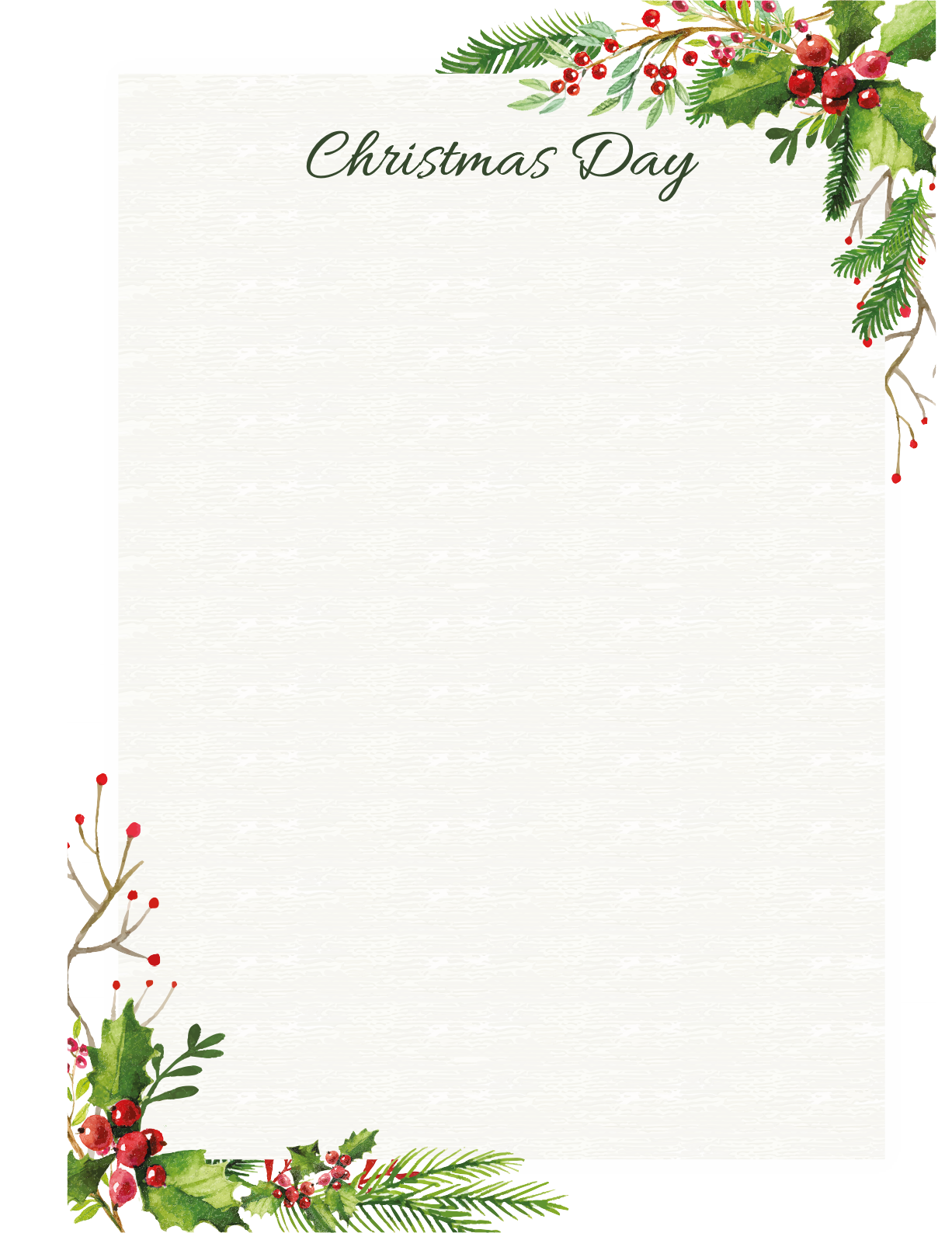
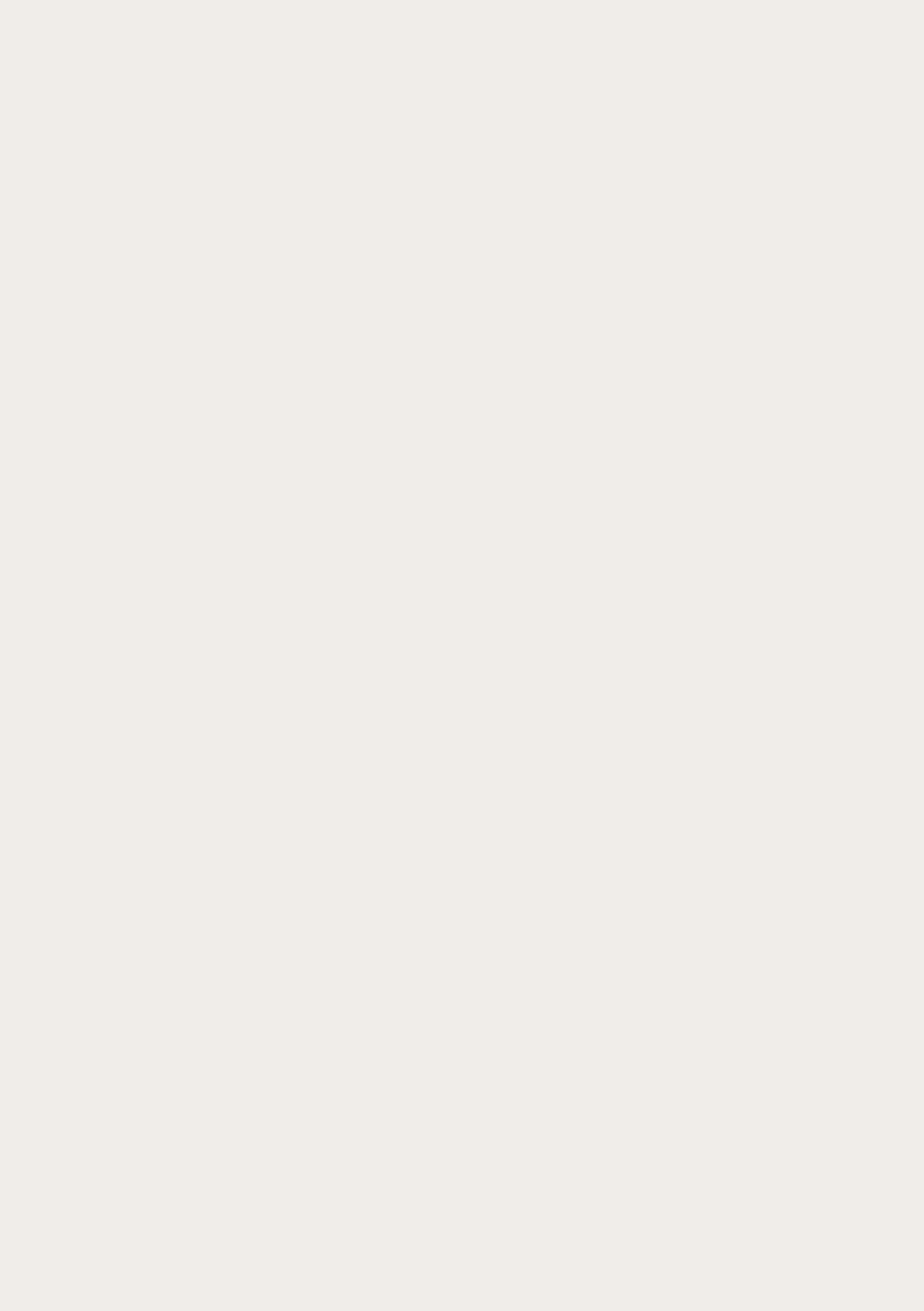
## MULLED WINE CHEESECAKE

with cinnamon and mulled wine reductions

chocolate sprinkles and toasted almonds

## DORSET CHEESE PLATE

With celery, grapes and fruit chutney



# TO FINISH

## DEEP-FILLED MIN CE PIE AND FILTER COFFEE

TERMS & BOOKINGS

Deposit 50.00pp required on booking, balance due with menu and wine preorder December 1 st