



## CHRISTMAS DAY LUNCH 2021

### Served at 1 o'clock lunchtime

Glass of fizz or our Christmas cocktail on arrival (alcohol free available)

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Smoked mackerel pate - \*Gf  
Dorset Blue Vinny cheese soufflé, roast beetroot and walnuts  
Red onion and goats cheese soup \*Gf / vegan  
Duck terrine, pickles and toast

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Local roast topside of beef with homemade Yorkshire pudding \*Gf  
Turkey breast, Somerset pork sausage meat, apple & herb stuffing, maple glazed pigs-in-blankets \*Gf  
Cod loin pancetta parcels, roasted cherry vine tomatoes and caper butter sauce \*Gf  
Mushroom wellington and warm cranberry sauce \*Gf / vegan

-served with-

button sprouts with crispy bacon \*Gf / vegan  
tarragon buttered carrots \*Gf / vegan  
creamed parsnip with horseradish \*Gf / vegan  
cauliflower cheese \*Gf / vegan  
red cabbage with apples and sultanas \*Gf / vegan  
crispy roast potatoes \*Gf / vegan

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Christmas pudding & clotted cream - \*Gf / vegan  
Baked vanilla cheesecake topped with salted caramel profiteroles - \*Gf  
Champagne and raspberry sorbet - \*Gf / vegan  
West Country cheese & biscuits (Devon Cheddar, Dorset blue, Cornish Yarg and Somerset brie), grapes and chutney \*Gf

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Glass of port or sherry and mince pie \*Gf / vegan

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Freshly ground coffee

*All dishes with a \* either are either G/free and / or vegan or can be adapted on request – Please state if either of these are required on booking*

*For all other allergens, please enquire and state when booking – thank you*

**Bookings only – limited availability**

**£70.00 per person – 01884 861263**

**Children under 10 years £20.00 pp**

- £10.00 pp deposit required on booking -

