



Christmas Eve Menu

24th December, 2021

First Course

Roasted Cauliflower Soup
Duck Liver and Orange Pate
Toasted Brioche, Fig Chutney
Torched Local Mackerel Fillet
Gin and Elderflower, Cucumber Variations
Pickled Heritage Beetroot
Whipped Goats Cheese Candied Pecan Nuts

Main Course

Pan Roasted Guinea Fowl Breast
Potato Gratin, Parsnip, Forest Mushrooms, Madeira Jus
Crispy Belly Pork
Sweet Potato, Braised Chicory, Apple, Five Spice Jus
Pan-fried Pave of Cornish Hake
Lemon Crusted Potato, Tenderstem Broccoli, Chive Fish Cream
Woodland Mushroom Arancini
Chestnuts, Charred Purple Sprouting Broccoli, Truffle Foam

Pudding

Chilled Dark Chocolate Fondant
Salted Butter Caramel Sauce, Pine Nut Praline
Dorset Apple Crumble Tartlet
Pear Sorbet, Spiced Plum
Blueberry Cheesecake
Winter Berry Compote
A Selection of Ice Creams and Sorbets
Local Cheese Plate
Quince Jelly, Artisan Biscuits

Tea, Coffee and Mince Pie