



Festive Private Dining

Starters

Dorset crab & crayfish
Lemongrass mayo, cucumber, mango salsa

Duck & brandy pâté
Spiced plum chutney, toasted brioche

Chicory, walnut & pear salad
Fried camembert, fig dressing

Roasted butternut squash soup
Ras-el-hanout granola, curry oil

Mains

Roast Wooley Park turkey crown
Duck fat roasties, braised red cabbage, honey glazed roots, sprouts, cranberry & chestnut stuffing, pigs in blanket, thyme gravy

Slow-cooked feather blade of Herefordshire beef
Pomme purée, cavolo nero, bourguignon garnish

Hake & tiger prawn Thermidor
Buttered baby potatoes, braised leeks

Beetroot, Heirloom carrot & goat's cheese strudel
Hazelnut & rocket pesto, garden kale

Add a course - 10

Three local cheeses
Dorset blue vinny, Cave-aged Wookie Hole Cheddar, ale chutney, artisan biscuits

Steamed Dorset sea bass
Bok choy, ponzu dressing

Desserts

Traditional Christmas pudding
Brandy sauce, vanilla ice cream

Mulled wine & pear trifle

Dark chocolate & Drambuie crèmeux
Candied pecan praline

Panettone bread & butter pudding
Griottine cherries, toasted almonds

Three-course lunch - 35

Three-course dinner - 42

Add a glass of Taittinger Champagne - 12

Add tea, coffee & mini mince pies - 4.50

Please note: nuts are often used in our kitchens and allergen information can be provided upon request

If you have an allergy or dietary requirements please see a member of the team Please note there is a discretionary service charge of 12.5%