BOOKING FORM

Contact name:			Date of function:													
Company name:			Preferred time:													
Telephone:				No in party:												
Email:				Deposit enclosed:												
2 COURSES £20.95 p/p OR SUN LUNCH 3 COURSES £26.95 p/p Simply complete the booking menu & return by one month prior to event with a non-refundable deposit of £5 per person		NAMES														
STARTERS	TOTAL	Ż														
Wessex Venison Broth																
Sweet Potato & Watercress Soup																
Chicken & Duck Liver Parfait																
Sage Roast Squash & Potato Gnocchi																
Crisp Goats Cheese & Almond Croquette																
Potted Roast Salmon & Crayfish																
MAIN COURSES																
Slow Braised Beef 'Bourguignon'																
Traditional Roast Turkey																
Confit Creedy Carver Duck Leg																
Oven Baked Cod Supreme																
Pan Seared Salmon Steak																
Du Puy Lentil & Borlotti Bean 'Cottage Pie'																
DESSERTS																
St Clement's Cheesecake																
Traditional Christmas Pudding																
Baileys Pannacotta																
Toasted Pistachio & Cranberry Cake																
Selection of Purbeck Ice Creams & Sorbets																
Dorset Cheese Platter (£2.50 supplement)																



CHRISTMAS SEASON MENU 2018

STARTERS

Wessex Venison Broth

a hearty, local venison & thyme broth with warm bread

Sweet Potato & Watercress Soup

with toasted pumpkin seeds, fresh crusty bread (V, Vegan)

Chicken & Duck Liver Parfait

toasted malt granary loaf, port & red onion marmalade

Sage Roast Squash & Potato Gnocchi

pumpkin seed pesto, old Winchester parmesan (V)

Crisp Goats Cheese & Almond Croquette

lightly fried with candy beetroot, pear & walnut salad

Potted Roast Salmon & Crayfish

with tarragon & lemon butter scones

MAINS

Slow Braised Beef 'Bourguignon'

rich red wine braised beef with buttered green beans, garlic mashed potato & a mushroom baby onion & bacon jus

Traditional Roast Turkey

with seasonal roast roots, buttered greens, roast potatoes, stuffing, pigs in blankets & a light roasting pan jus

Confit Creedy Carver Duck Leg

with spiced braised red cabbage, gratin potato & a Port, thyme & redcurrant jus

Oven Baked Cod Supreme

over wilted spinach & sauté potatoes with a mild aromatic curry sauce

Pan Seared Salmon Steak

with dill crushed new potatoes & a light saffron cream sauce

Du Puy Lentil & Borlotti Bean 'Cottage Pie'

with a mashed potato top, seasonal roast roots & buttered greens (V, Vegan)

UNABLE TO CELEBRATE YOUR CHRISTMAS PARTY BEFORE THE 31ST DECEMBER?

Book with us for your Christmas in January, & receive a complimentary glass of Proccecco. T's & C's apply.

DESSERTS

St Clement's Cheesecake

with a chocolate crumb base & whipped cream

Traditional Christmas Pudding

brandy sauce

Baileys Pannacotta

dark chocolate ganache & salted caramel ice cream

Toasted Pistachio & Cranberry Cake

white chocolate sauce & vanilla bean ice cream

Selection of Purbeck Ice Creams & Sorbets

Dorset Cheese Platter (£2.50 supplement) with grapes, celery & local artisan chutney

