

# ~Christmas Day Menu~

## **Homemade Terrine of Smoked Salmon, Lemon Sole & Asparagus**

*With a Delicate Dill, Lemon & Lime Dressing*

## **Lattice Basket of Seasonal Melon**

*With Berry Fruit Compote, Crème Fraiche & Drizzled with an Orange & Grand Marnier Syrup*

## **Roast Parsnip, Potato & Bacon Soup**

*With Crispy Croutons*



## **Refreshing Cassis Sorbet**



## **Traditional Roast Hampshire Turkey**

*Served with an Apricot & Sage Seasoning, Pork Sausage & Bacon Roll with Cranberry Sauce*

## **Baked Dorset Loin of Lamb Wellington**

*With a Redcurrant & Leek Farci, set on a Pool of Rosemary Masala Wine Jus*

## **Grilled Asian Sea Bass Fillet**

*Marinated in a Sweet Chilli & Herb Olive Oil*

## **Crisp Pastry Tartlet (V)**

*Filled with Caramelised Red Onion & Local Goats Cheese ,  
with a Sundried Tomato Salad with Pinenuts & Basil Dressing*

## **Chefs Selection of Seasonal Vegetables & Potatoes**



## **Good Old Christmas Pudding**

*Accompanied by a Fine Cognac Cream Sauce*

## **Italian Tiramisu**

*Infused with Tia Maria & Dark Chocolate, set on a Pool of Raspberry Coulis*

## **Fresh Fruit Salad**

*Presented in a Tuille Basket with Cointreau & Chantilly Cream*

## **A Selection of Local & Continental Cheeses**

*served with Biscuits, Grapes and Celery*



## **Freshly Filtered Coffee & Petit Fours**

**£55 per adult**

**£27 per child**

