



## Meeting and Events Lunch Menu

### Soups

Roasted Tomato and Basil Soup (v, gf)  
Watercress & Potato Soup (v, gf)  
Butternut squash & Sage Soup (v, gf)  
Broccoli and Stilton Soup (v, gf)  
Leek & Potato Soup (v, gf)  
Garden Pea and Mint (v, gf)  
Red Pepper and Coconut (v, gf)

### Starters

Sautéed Wild Mushroom, Brioche Toast, Watercress (v)  
Red Onion & Goats Cheese Tart, Mixed Leaf Salad (v)  
Chicken Liver & Coburn Port Parfait, Fruit Chutney, Toasted Bread  
Smoked Fish Terrine, Lemon Mayo (gf)  
Crayfish- Prawn Cocktail – Marie Rose Sauce, Baby Gem Lettuce (gf)  
Tomato and Mozzarella Salad, Wild Rocket, Pesto Dressing (v, gf)  
Traditional Oak Smoked Salmon, Capers and Lemon (gf)  
Seasonal Melon Pearls, Raspberry Coulis (v, gf)  
Breaded Deep Fried Brie, Cranberry Sauce (v)  
Ham Hock, Chicken and Pistachio Terrine, Piccalilli, Toasted Brioche

### Mains

8 Hours Cooked Pork Belly, Bubble and Squeak, Cider Gravy (gf)  
Grilled 8oz Gammon Steak, Pineapple, Fried Egg, Hand-cut Chips (gf)  
Roast Breast of Dorset Turkey, Cranberry Stuffing, Roast Potatoes, Poultry Gravy  
Roasted Chicken Breast, Roast Potatoes, Bread Sauce, Gravy  
Roast Topside of Beef, Yorkshire Pudding, Roast Potatoes, Red Wine Jus  
Chargrilled Lemon and Thyme Chicken Breast, Sweet Potato Fries, Side Salad  
Thai Green Chicken Curry, Steamed Jasmine Rice (gf)  
Slow Braised Blade of West Country Beef, Creamy Mash Potato Buorguignon Sauce

Baked Atlantic Cod Fillet, Parsley Potatoes, Citrus Hollandaise (gf)  
Salmon, Smoked Haddock and Prawn Fishcake, Sea Parsley Veloute, Mixed Salad  
Plaice Fillet Roulade with Spinach and Mature cheddar Glaze, Baby Potatoes (gf)  
Traditional South Coast Fish and Chips, Homemade Tartar Sauce, Garden Peas

Spinach and Potato Gnocchi (v)  
Creamy Wild Mushroom Linguini (v)  
Warm Mediterranean Pasta Salad (v)  
Vegetable Thai Green Curry, Jasmine Rice (v)

## Desserts

Vanilla Crème Brule, Shortbread Biscuits  
Baileys Bread and Butter Pudding, Vanilla Custard  
Dark Chocolate- Orange Delice Bar, Blackcurrant Sorbet  
Profiteroles, Chantilly Cream, Chocolate Sauce  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
Riviera Tiramisu, Mocha Ice Cream  
Salted Caramel Banana Split (gf)  
Strawberry Eton Mess (gf)  
Lemon Posset, Elderflower Sorbet (gf)  
Baked New York style Cheesecake, Blueberry Compote  
Fresh Seasonal Fruit Salad (gf)