

Christmas Party Menu

Lunch £34 | Dinner £62

STARTERS

Dorset Blue Vinny 'Cannelloni', Waldorf Salad

Slow Cooked Somerset Pork Belly, Aromatic Miso Broth, Pickled Shimeji

Cream of Cauliflower Soup, Local Brie and Truffle

Sea Trout Tartar, Beetroot Textures and Horseradish

MAIN COURSES

Turkey Breast and Slow Cooked Leg Fritter, Sprout and Brown Butter Puree,
Marinated Red Cabbage and Roast Jus

Lyme Bay Gurnard Fillet, Lobster and Fine Herb Risotto, Braised Fennel

Slow Cooked Beef 'Bourguignon', Creamed Potatoes and Goose Fat Confit Carrots

Handmade Goats Cheese Gnocchi, Butternut Squash, Curry and Pumpkin Seeds

DESSERTS

Valrhona Chocolate Mousse, Clementine Gel, Orange Reduction

Summer Lodge Christmas Pudding with Brandy Sauce

Warm Parkin, Vanilla Espuma, Pear and Ginger Puree and Sorbet

Our famous Selection of 27 Farmhouse Cheeses.
(all except the Stilton are from the South West)
(Supplement of £9.00 if taken as an extra course)

We do not guarantee that dishes will be completely allergen-free.
We only use free range eggs and are committed to using sustainable fisheries
All prices are inclusive of VAT at the current rate.
Gratuities are not included in any price.

