

Seasonal Banqueting

Autumn - £40

Local baker's rolls with farmhouse butter

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Dorset blue vinney and celeriac soup

Duck liver parfait and blackberry and ginger relish

Dorset crab, leek and cheddar tart with choron sauce

Ham hock terrine with chives and mustard, and Dorset piccalilli

Wild mushrooms with gnocchi in garlic and herb butter

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Hampshire chicken supreme, crispy chicken crackling, wild mushrooms & balsamic cream sauce

Dorset steak and ale pie, colcannon mash and beef gravy

Roast beef and Yorkshire pudding, hassleback roast potatoes and beef gravy

Dorset plaice fillets with prawns and lemon and chive butter with crushed new potatoes

Monkfish with chorizo and white bean cassoulet +£3

All the above are served with seasonal vegetables

Black bean, avocado and cashew burrito & roasted pepper quinoa and zingy salsa verde

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Blackberry cheesecake with blackberry and clotted cream ice cream

Orange and cinnamon rice pudding, with mini doughnuts

Sticky toffee pudding, sweet apple compote and homemade custard

Warm chocolate brownie, chocolate sauce, raspberries and vanilla bean ice cream

Local cheeseboard + £2 per person

Extras per person

Tea and coffee service £2.50

Homemade truffles with your coffee £1

Sorbet refresher course £3.50

Signature

