

Seasonal Banqueting

Autumn - £45

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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, piccalilli and crostini.
Wild mushrooms with gnocchi in garlic and herb butter.

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Hampshire chicken supreme, crispy parma ham, roasted potatoes and wild mushrooms & balsamic cream sauce.
Local steak and ale pie, colcannon mash and beef gravy.
Roast beef and Yorkshire pudding,
roast potatoes and red wine gravy.
Dorset plaice fillets with prawns, lemon and chive butter and 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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Baked vanilla cheesecake with blackberries 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

Crusty Breads and farmhouse butter £1

Tea and coffee service £2.50

Homemade truffles with your coffee £1

Sorbet refresher course £3.50

Signature

