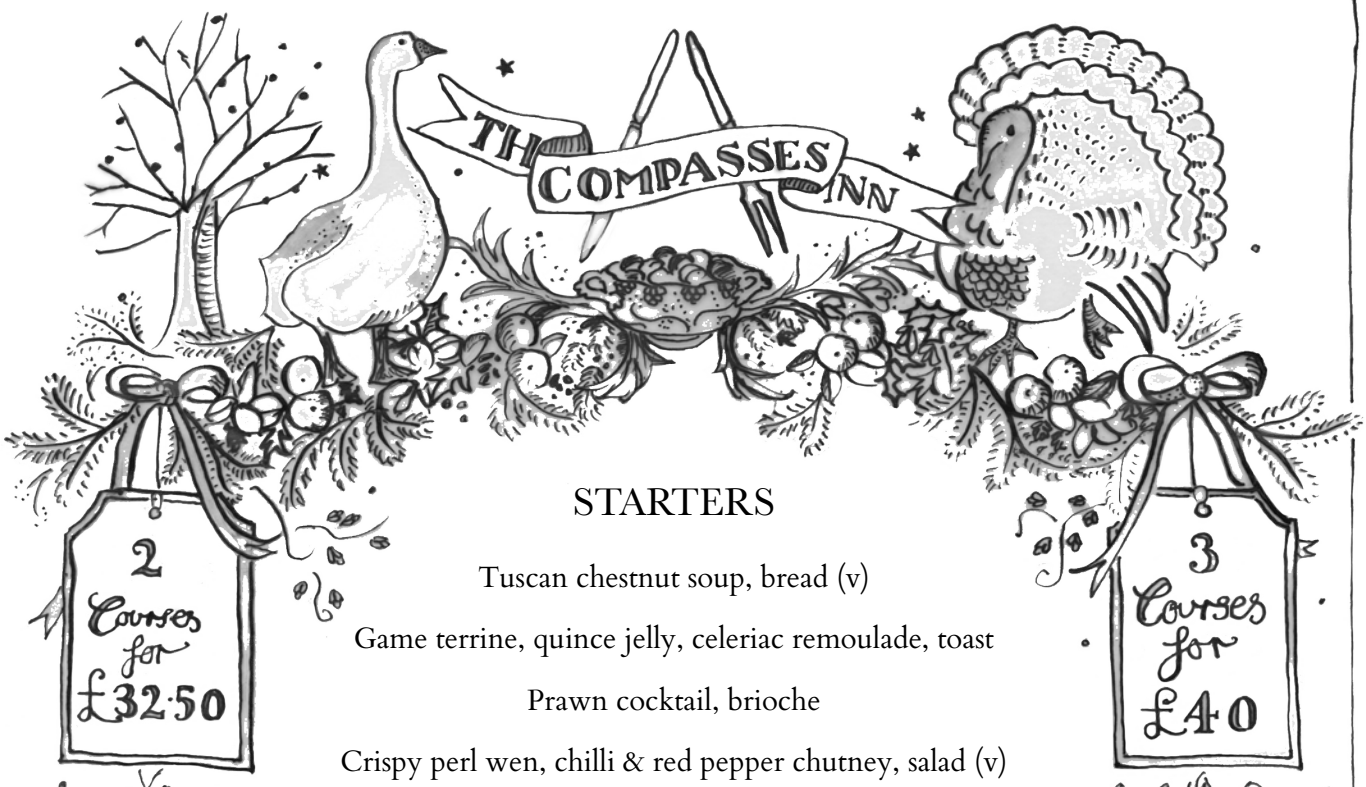


## STARTERS

Tuscan chestnut soup, bread (v)

Game terrine, quince jelly, celeriac remoulade, toast

Prawn cocktail, brioche

Crispy perl wen, chilli & red pepper chutney, salad (v)

## MAINS

Roast Turkey, roast potatoes, pigs in blankets, stuffing, honey roasted parnsips, brussels, chestnut & pancetta, Yorkshire pudding, gravy

Mutton faggots, mashed potato, minted peas, onion gravy, redcurrant jelly

Cod en Papillote, potato gratin, tenderstem broccoli, parsley sauce

Cassoulet, polenta cauliflower, salsa verde (vg)

## DESSERTS

Sticky, date, walnut & apricot pudding, bourbon caramel sauce

White chocolate & cranberry panettone, whisky crème anglaise

Chocolate & hazelnut tart, crème Chantilly

Dorset Blue Vinny cheeseboard

Please make our staff aware if you have any allergies, we will do our very best to accomodate you.
A 10% discretionary service charge will be added to your bill, please let us know if you would like us to remove it.
(v) = vegetarian, (vg) = vegan, (gf) = gluten free - we will always try to adapt any dish to suit you.