

Christmas Party Menu

- Cauliflower & Chestnut Soup served with Crusty Bread (V)
 Smoked Salmon & Prawn Parcels served with Wasabi,
 Sauce Verte & finished with Sakura Cress
 Farmhouse Pate served with Apple & Plum Chutney,
 Crisp Salad & Toasted Brioche
 Broccoli & Potato Croquettes with a Chive Dip
 served with Dressed Mixed Leaves (V)

 Local Roasted Turkey with Pigs in Blankets with
 Sage and Apricot Stuffing, served with Roast Potatoes
 & a selection of Seasonal Vegetables
 Manor Farm Slow Cooked Beef Brisket,
 Dauphinoise Potatoes, Mediterranean Vegetables
 & finished with a Red Wine Jus
 Pork Fillet stuffed with Apple Salsa & wrapped in
 Streaky Bacon served with Spring Onion Pomme Puree,
 Seasonal Vegetables & a Port Reduction
 Pan Fried Sea Bass Fillet served with Sweet Potato
 Puree & Witted Spinach drizzled with Basil Pesto
 Leek & Sun Dried Tomato Stuffed Pepper
 served with Israeli Couscous and finished
 with a Blue Cheese & Parsley Sauce (V)

 Homemade Christmas Pudding served
 with Brandy Custard
 Baileys Crème Brulee with a Shortbread Biscuit
 Triple Chocolate Mousse Cake with
 Raspberry Coulis & Chantilly Cream
 Sticky Toffee Pudding served with
 Salted Caramel Ice Cream
 Selection of Local Cheeses & Biscuits Served with
 Spicy Tomato Chutney, Walnut Halves & Banana Chips

 Fresh Filter Coffee to finish your meal
£19.00 - 2 Courses
£23.00 - 3 Courses
Price Includes Crackers
(Available from 1st to 24th December)

Christmas Day Menu

- Complimentary glass of Prosecco on arrival

 Sweet Potato & Butternut Squash Soup served
 with Lemon & Garlic Ciabatta Soldiers (V)
 Dorset Crab & Crayfish Trian with a Lightly Spiced Avocado
 Puree Finished With Aged Balsamic Syrup
 Seared Scallops & Pork Belly Pieces served with a Parsnip
 Cream, Sun Dried Tomatoes & finished with Pea Foam
 Wild Mushroom Pate with Breaded Baby Goat Cheese,
 Beetroot Puree & Toasted Sour Dough (V)

 Mango Sorbet with Champagne Drizzle

 Local Roasted Turkey & Pigs in Blankets with
 Sage and Apricot Stuffing served with Roast Potatoes
 & a selection of Seasonal Vegetables
 Manor Farm 28 Day Aged Beef Fillet, Celeriac Dauphinoise
 Potatoes, Roasted Baby Vegetables and a Rich Madeira Jus
 Oven Baked Hake Fillet with Prawn & Dill Butter,
 Homemade Beetroot Tagliatelle Topped with Sakura Cress
 Pan Fried Gressingham Duck Breast served with
 Orange Scented Roasted New Potatoes, Winter Greens
 and Sesame Seed Sauce
 Homemade Nut Roast finished with Sage and
 Apricot Stuffing served with Roast Potatoes and
 selection of Seasonal Vegetables (V)

 Homemade Christmas Pudding served
 with Brandy Anglaise
 Belgian Chocolate Torte served with a
 Black Cherry Compote & Chantilly Cream
 Raspberry & Honeycomb Pavlova Drizzled
 with White Chocolate
 Trio of Cheese Cakes: (Baked Vanilla, Chocolate & Orange,
 Strawberry) finished with Fresh Fruit
 Selection of Local Cheeses & Biscuits served with Spicy
 Tomato Chutney, Walnut Halves & Banana Chips

 Fresh Filter Coffee served with Mince Pies
Arrive 12.00pm to be served at 12.30pm
Adults - £69.95 Children under 12 - £25.00

Booking Form

To make a booking for any of our Festivities, please complete the booking form and return to the hotel. A non-refundable deposit of £10.00 per person secures your booking.

Name:

Organisation:

Address:

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Email address:

Contact Phone No:

Please tick as applicable:

Christmas Party

Date & Time:

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Christmas Day

25th December with lunch served at 12.30pm

Boxing Day Party

26th December to start at 5pm

New Year's Eve

£10.00 £45.00 £200.00

No. of Guests:

Wine:

Any special requirements:

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Deposit Enclosed: £..... (£10.00 Per Person)