



SUNDAY

# SUNDAY CHRISTMAS MENU

## STARTERS

<b>BAKED CAMEMBERT</b> (n,v,gfa) with rosemary, garlic, cranberry walnuts & sea salt croutes.	<b>8.5</b>
<b>TIGER PRAWNS &amp; KILN ROASTED SALMON</b> (gf) with papaya & watercress salad, dill sour cream.	<b>10.5</b>
<b>CREAM OF CELERIAC &amp; HAZELNUT SOUP</b> (v,vea,n,gfa) with truffle oil, warm bread & farmhouse butter.	<b>8.5</b>
<b>DUCK LIVER, BRANDY &amp; ORANGE PARFAIT</b> (gfa) with caramalised onion & fig jam, toast thins.	<b>10</b>

## MAINS

<b>ROAST TURKEY CROWN</b> (gfa) with pigs in blankets, chestnut stuffing & cranberry sauce.	<b>21</b>
<b>SPICED BUTTERNUT SQUASH, BEETROOT &amp; GOATS CHEESE WELLINGTON</b> (gfa,vea)	<b>18.5</b>
<b>32 DAY AGED BRITISH BEEF SIRLOIN</b> (gfa)	<b>22</b>
<b>DORSET REARED LEG OF LAMB</b> (gfa)	<b>21</b>

All Sunday roasts served with, roast potatoes, carrots, honey & thyme glazed parsnips, broccoli, cauliflower cheese, Yorkshire pudding and our delicious gravy. (Our gravy & cauliflower cheese are gluten free) Just ask for more gravy!

**DUO OF MEATS**  
**25**

**TRIO OF MEATS**  
**27**

## SIDES

<b>SWEET POTATO FRIES</b>	<b>4</b>	<b>EXTRA YORKSHIRE</b>	<b>2</b>
<b>SKIN ON FRIES</b>	<b>3.5</b>	<b>EXTRA POTATOES</b>	<b>3</b>
<b>GARLIC BREAD</b> (add cheese +1)	<b>4</b>	<b>EXTRA CAULIFLOWER CHEESE</b>	<b>4</b>
<b>PIGS IN BLANKETS</b>	<b>4</b>	<b>SEASONAL VEGETABLES</b>	<b>4</b>

## DESSERTS

<b>CHRISTMAS PUDDING &amp; BRANDY SAUCE</b> (vea,gfa)	<b>9</b>
<b>CLEMENTINE &amp; POMEGRANATE ETON TIDY</b> (n,gf) with chantilly cream, meringue & toasted pistachio brittle.	<b>9</b>
<b>FESTIVE PROFITEROLES</b> with Kahlua cream, dark chocolate sauce cinder & toffee.	<b>9</b>
<b>FESTIVE CHEESEBOARD</b> (gfa) blue vinney, brie, Dorset cheddar, grapes, celery, real ale chutney & biscuits.	<b>12</b>

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available