



Kitchen Café : Rooms

Christmas Eve Dinner

Available from 6pm

To start

Celeriac, hazelnut & truffle soup, sourdough, butter (ve)

Prosciutto, port glazed figs, walnuts

Chestnut & gruyere stuffed mushroom, tarragon & pine nuts, baby salad (v)

To follow

Hazelnut topped cod, sage mash, mushroom ragu

Confit duck leg, clementine gravy, cabbage with bacon & chestnuts, crushed garlic potatoes

Butternut squash fritters, flaked almonds, Brussel sprouts (ve)

To finish

Melt in the middle chocolate pudding, chocolate sauce, vanilla ice cream

Pavlova, cinnamon spiced Chantilly, cranberry compote

Tonka bean panna cotta, shortbread, clementine



Kitchen Café : Rooms

Christmas Day Lunch

To start

Goats curd, candied walnut & spiced pear salad (v)

Apricot and pork in puff pastry, celeriac remoulade

Chestnut & parsnip soup, sourdough, butter (ve)

To follow

Choice of Bronze turkey leg, 28 day aged sirloin of beef, Rare breed pork belly, nut roast (with veg gravy) *with duck fat roasted potatoes, honey roasted root veg, Brussel sprouts & bacon, pigs in blankets, Yorkshire pudding, stuffing, gravy*

Herb crusted hake, brown shrimps roasted cauliflower puree, brown butter, Brussel sprouts, crushed potatoes

To finish

Christmas pudding, crème anglaise, brandy snap

Sticky toffee pudding, toffee sauce, vanilla ice cream

Peanut butter & chocolate mousse, crushed Oreos, honeycomb



Kitchen Café : Rooms

Christmas Day Evening

Sharing platters available at 6pm

Vege - Heritage carrots – caramelised onion hummus, sun dried tomato dip, marinated olives, falafel, sourdough, seasonal salad (ve)

Meat - The Real Cure – Fennel and white pepper salami, Hartgrove coppa, Dorset chorizo picante, pink peppercorn and cider salami & venison pepperoni, pickles, balsamic onions, sourdough

Local cheese – Godminster oak-smoked cheddar, truffled vintage cheddar, Rosary goats cheese, Dorset Blue Vinny, quince jelly, crackers and red grapes (v)



Kitchen Café : Rooms

Boxing Day Dinner

To start

Venison salami, port soured cranberries, sourdough croutes
Course pate, caramelised red onion marmalade, toasted brioche
Roasted cauliflower, confit garlic, hazelnut gremolata (ve)

To follow

Rare breed pork belly, crackling, dauphinoise, carrot puree, cider gravy, greens
Mushroom & buckwheat risotto, baby spinach, savoury granola (ve)
Roasted skate wing, garlic crushed potatoes, tomato & chorizo sauce, capers, crispy Parma ham

To finish

Croissant & white chocolate bread and butter pudding, vanilla ice cream
Spotted dick, crème anglaise
Dark chocolate & pistachio brownie, vanilla ice cream (ve)