



**CHRISTMAS LUNCH MENU**  
**Two courses £17 Three courses £22**

**STARTERS**

Venison and Armagnac terrine with The Dorset Company sweet pickled cucumbers  
The Bay Tree caramelised onion jam, toasted Pullin's sourdough

Home-cured salmon and dill gravadlax with fresh lemon, horseradish and beetroot  
crème fraiche, pickled cucumber and fennel with a raspberry vinaigrette (G/F)

Roasted parsnip, celeriac and cauliflower soup,  
with herb croutons, pea tops and oak smoked garlic oil, served with Lievito artisan bread (V)

**MAINS**

Slow overnight-roasted turkey breast, Maris Piper roasted potatoes with rosemary,  
garlic and sage. Stilton and cranberry chipolata wrapped in smoked pancetta,  
finished with rich red wine and port gravy (G/F)

Pan-fried Cornish hake topped with salsa verde, roasted cherry vine tomatoes,  
served with a lemon, herb, potato and kale cake finished with seafood bisque sauce

Individual vegetable wellington- served with vegetarian red wine gravy and  
Maris Piper roasted potatoes with rosemary, garlic and sage (V)

**(We can offer risotto as a gluten free option)**

All served with maple glazed roasted baby carrots, beets, parsnips and Brussel sprouts

**DESSERTS**

Traditional Christmas pudding with warm brandy custard and  
Lovingtons vanilla ice cream

Spiced apple and vanilla crème brulee  
with homemade almond biscotti (V)

Rich dark chocolate and Chambord chocolate cup, morello cherry compote,  
white chocolate shavings and Blackmore Vale clotted cream (V)