



Sunday Lunch Sample Menu

STARTERS

Smoked Duck and Ham Carpaccio

Prunes Soaked in Port and Earl Grey Tea, Baby Cress, Pressed Duck Leg, Bacon Crumb

Beetroot Cured Gravlax of Salmon

Rainbow Radish, Buckwheat Blinis, Lemon Crème Fraiche, Horse Radish Snow

Roasted Parsnip Soup

Lemon Thyme Croutons

MAIN

Our Sunday roasts are served with

Honey Glazed Parsnips, Thyme Scented Carrots, Tenderstem Broccoli, Roasted Garlic and Rosemary Potatoes, Golden Yorkshire Puddings, and a Home Made Jus

Slow Roasted Pork Belly with Crisp Crackling

Roasted Striploin of Beef

Corn Fed Roasted Chicken Breast

Roasted Chestnut and Winter Vegetable Shortcrust Pie

Optional Extras

Cauliflower Cheese

Braised Red Cabbage

Seasonal Greens

DESSERTS

Sticky Toffee Pudding,

Served with a Butterscotch Sauce

Dorset Apple and Cinnamon Mixed Berry Crumble

with a Granola Crumb

75 Percent Dark Chocolate Fondant

with Tonka Bean Chantilly Cream and Chocolate Crackle

Selection of 3 Dorset Cheeses,

Sourdough Crackers, Grapes, Celery and Onion Jam