

ADDITIONAL MENU

Crispy roasted slices of duck coated in a tangy plum sauce served on a salad of crisp beanshoots and strips of thinly cut cucumber, carrot and spring onion with crunchy water chestnuts and a sweet plum dressing.

Baked bundle of asparagus spears wrapped in smoked bacon served on a salad of rocket and shavings of parmesan cheese drizzled with sherry vinegar dressing and sweet roasted shallots.

Individual Antipasto platter of Copa ham, Thinly sliced Prosciutto ham and Italiane salami with marinated olives with feta cheese, sun blushed tomatoes, roast red peppers and leeks masked in tangy white wine and olive oil dressing infused with oregano and thyme.

Chilled terrine of chicken and roast red peppers with oyster mushrooms and Frisee lettuce with a light chervil and parsley dressing.

Trio of sausages bound in a blanched leek twine served with a ramekin of buttered gruyere topped mash, sauté red cabbage, red onion beer gravy and pea puree.

Corn fed chicken breast roasted with herb oil and chestnut mushrooms, served on a layer of courgette and brie tartiflette potatoes and roast cherry tomatoes

Freshly baked boned and rolled saddle of lamb glazed with Cumberland sauce glaze, served on a bed of crushed sweet potatoes and rosemary buttered fine beans and roasted courgette towers coated with redcurrant and honey scented sauce

Seared pork fillet with braised Savoy cabbage with bacon. Served with thyme scented sauté potatoes, a tartlet of onion marmalade and scattered with fresh minted peas. All finished with a deep port wine sauce

Individual double lemon curd sponge pudding with blackberry jelly and whipped double cream.

Home baked apple and almond frangipane puff pastry tart garnished with vanilla boiled cream and redcurrants.

Old fashioned crispy topped crème Brulee with rounds of home made all butter Dorset shortbread biscuits and Berried fruits.

Baked white chocolate and vanilla pod flavoured Bread and butter pudding with apricot glaze and stewed apricots.