

Christmas 2017

This menu is available from Friday 24th November until Friday 22nd December



starters

- Butterbean, chick pea & kale soup, charmoula, BQ breads **(ve) (gf o)**
- Warm walnut crusted goats cheese, salt baked beetroot, **(v) (gf)** caramelised red onions
- Wild mushroom pâté, pickled chestnut mushrooms, **(gf o) (v)** piemonte hazelnuts, toasts
- Home cured gravadlax, mustard-dill sauce, rye toast & pickles **(gf o)**
- Baked mackerel fillet, Sicilian orange & pickled fennel salad **(gf)**
- Ham hock terrine, piccalilli & grilled bread **(gf o)**
- Fennel seed salame, buffalo mozzarella, fig, rocket & balsamic **(gf)**

mains

- Butternut squash, perl las & chestnut risotto **(v) (gf) (ve o)**
- Three nut terrine, red onion gravy, brussels sprouts, aniseed confit carrots, roast potatoes **(ve)**
- Fillet of Cornish hake, chorizo, shallots, chick peas, aioli, sherry vinegar **(gf)**
- Smoked haddock & potato fishcakes, hollandaise sauce & curly kale **(gf)**
- “Porchetta” - lemon & thyme stuffed & rolled pork belly, spiced red cabbage, mashed potato
- Slow cooked beef in red wine, truffled crispy polenta, **(gf)** cavolo nero, crème fraîche horseradish
- Roast free range Dorset turkey with all the trimmings BQ style **(gf o)**

puddings

- Poached pear, mulled wine sorbet, hazelnut biscotti **(ve o) (gf) (v)**
- Chocolate brownie, rum & raisin ice cream **(v)**
- Spiced sticky toffee pudding, butterscotch sauce, double cream **(v)**
- Crème brûlée, cranberry shortbread **(v)**
- Westcombe Cheddar, Colston Bassett Stilton & Taleggio, walnut, apple & celery salad, water biscuits (supplement £2)

**2 courses £20.00 | 3 courses £25.00 | Vegetarian main deduct £2
Christmas Cracker £1.00 | Glass of Prosecco on arrival £5.50**

(gf) gluten free
(gf o) gluten free option – please ask
(v) vegetarian
(ve) vegan