

Traditional New England Clam Chowder

Medley of Clams & Local Seafood with Lobster Popcorn

Pigeon Breast with Puy Lentils

Mulled Wine Poached Pear, Dijon Mustard Cream Sauce & Redcurrant Jelly

Goats Cheese & Fig Bruschetta

Wilted Pak Choy & Pecan Salad, Honey & Balsamic Dressing

Rainbow Trout Gravadlax, Kiln Roasted Smoked Salmon Rillette, Portland Crab Beignet

Pickled Cucumber, Lemon and Chive Creme Fraîche

Chicken and Wild Mushroom Mousseline

Leek and Truffle Fondue

6oz Fillet Beef Wellington

Jerusalem Artichoke & Potato Rosti, Wild Mushroom Duxelle, Chicken Liver Parfait, Puff Pastry Lattice, Buttered Green Beans, Madeira Jus

Pan Fried Halibut Loin

Courgette and Thyme Risotto, Charred Chicory, Parsnip and Parmesan Crisps

Whole Roasted Partridge (may contain lead shot)

Boulangère Potato, Wilted Spinach, Roasted Butternut Squash, Sloe Berry Jus

Pork Tenderloin

Potato & Apple Croquette, Crushed Swede, Stir Fried Sprouts and Pancetta, Calvados Cream Sauce

Roasted Root Vegetable & Dorset Blue Filo Parcel

Wild Mushrooms, Creamed Leeks, Mango Salsa

Souffle of the Day

(please allow a 10 minute wait)

Trio of Chocolate

Praline & Milk Chocolate Brownie, Dark Chocolate & Chilli Sorbet, Choux Bun with Koko Kanu flavoured White Chocolate Mousse, Raspberry Coulis

Brulee of the Day

Priory Apple and Winter Berry Crumble

Vanilla Ice Cream or Creme Anglaise

Selection of English Cheese and Biscuits

