



## **SAMPLE MENU**

**£20.00 PER PERSON**

### **SALMON AND SCALLOP FISH CAKE**

*With a sweet chilli glaze, served with a tossed rocket salad*

### **CHILLED GALIA MELON**

*Served with parma ham and a fig chutney*

### **DRUSILLA'S MINISTRONE SOUP**

*Topped with parmesan shavings*

### **LOCAL HAM HOCK TERRINE**

*Served with an onion marmalade*

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### **ROAST CHUMP OF HONEYBROOK LAMB**

*Served on pye lentils and braised Maris Pipers*

### **CONFIT OF DUCK**

*Served on a sweet and sour julienne of vegetables*

### **SEARED FILLET SEA BASS**

*On a smoked haddock chowder*

### **WILD MUSHROOM AND ASPARAGUS RISOTTO**

*finished with a purple watercress salad*

ALL MAIN COURSES ARE SERVED WITH A MELANGE OF FRESH VEGETABLES & POTATOES

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### **DORSET APPLE CAKE**

*Laced with Calvados, served with clotted cream*

### **WHITE CHOCOLATE CRÈME BRULEE**

*Served with Vanilla Pod ice cream*

### **SEASONAL MESS**

*A mixture of crushed meringue, double cream and seasonal berries*

### **FRESH FRUIT COUPE**

*Served with a refreshing sorbet*

**Tea and coffee - £2**

*Served with hand made chocolates*