

SET MENU 3

A whole individual petit crotin goats cheese topped with homemade Apricot and Cinnamon chutney and lightly warmed, served with a seasonal leaf salad dressed in a sweet tarragon dressing and served with crunchy wholemeal croutons.

Sauté chestnut mushrooms with red onion, chives, thyme and parsley served on a thick slice of homemade rosemary toasted bread and finished with a drizzle of tangy red wine dressing.

Baked individual cocotte of un-dyed smoked haddock and Poole crab in dill cream, topped with melted gruyere cheese and served with thick slices of warmed baguette.

Dried out slices of crispy Parma ham, crumbled over a Caesar salad made with baby gem lettuce, crunchy lardons and shavings of Parma ham in a traditional Caesar dressing of blue cheese and anchovies.

Trio of duck breast seared with honey and cloves, slow braised thighs in rich bordelaise sauce and soft drumstick confit served with baked courgette towers with apricot filling, sauté potato wedges and buttered fine beans.

Pan fried sirloin steak and cracked peppercorns and baked red onions in juniper and olive oil, served on a spinach cake with roasted thyme scented new potatoes and peppered au poivre sauce.

Poached Paupiette of Poole plaice filled with soft salmon mousse and served on a crispy rosti potato cake with roast cherry tomatoes and crispy leeks, finished with a light chive cream sauce.

Twice cooked, slow braised whole shank of lamb in redcurrant sweetened demi-glace sauce, served with Lyonnaise potatoes, buttered Chantenay carrots and peppered peas served around a parsnip puree filled courgette.

Set Italienne vanilla scented Panacotta with thin, crisp shortbread biscuits and roasted berry fruits flavoured with mint.

Baked apple charlotte served with a scoop of thick Dorset clotted cream and homemade butterscotch sauce.

Tangy orange and dark Espresso Bavarois with a warmed Bailey's crème Anglaise sauce and a sprinkle of fresh redcurrants.

A slice of layered chocolate and caramel Fuelleline with Apricot puree and vanilla ice cream.