

★ SEASONAL SET MENU ★

TWO COURSES £14

Choose any starter & main or any main & dessert

THREE COURSES £16

Be indulgent and choose any starter, main & dessert

BUFFET STYLE £12.50 PER PERSON

GREAT FOR TABLES OF 15 AND MORE SERVED FOR THE WHOLE TABLE TO SHARE
We'll start you off with Stix & Dips, followed by Christmas Pizzas, Pots of Gold, pigs in blankets and rosemary & thyme potato wedges

STARTERS

SMOKED MACKEREL PATE

Served with homemade toasted sourdough

DORSET SPREAD

Soft pork salami from Capreolus, pickled cucumber & garlic butter, served with homemade toasted sourdough

ROASTED STUFFED PORTOBELLO MUSHROOM **VG**

Served with a curried carrot & coconut purée, hazelnuts & watercress

PIZZA

MISTLETOE KISS **VG**

Green pesto base, courgette, peas & vegan cheese

THE TURKEY GOBBLER

Smoked turkey breast, crispy bacon, caramelised onions, roast potato, mozzarella, topped with cranberry mayonnaise

THE LAMB ROAST

Slow roasted lamb shoulder, roast sweet potato, red onion, goats cheese, mozzarella, served with a side of mint sauce

THE DURDLÉ DOOR **V**

Spinach, roast potato, blue cheese, red onion, mozzarella

VERY MERRY MELODY **VG**

Roast potato, toasted pine nuts, caramelised onions, shredded roast sprouts, vegan cheese optional fresh chilli

FEELING SAUCY?

ADD ANY DIP FOR £1

Cranberry mayonnaise **V**
Garlic aioli **V**
Green pesto **VG**

PIES

THE TURKEY FEAST

Turkey bacon & cranberry, with rosemary & thyme potato wedges and homemade winter slaw

THE SQUISH SQUASH **V**

Spiced butternut squash, sweet potato and goats' cheese, with rosemary & thyme potato wedges and homemade winter slaw

SALADS

WARM WINTER VEG REMIX **VG**

Sweet potato, winter squash, pomegranate seeds, roasted cauliflower & fennel with a curried carrot & coconut purée - all tossed together with toasted mixed seeds, bulgur wheat, mizuna leaf & watercress

DESSERT

STICKY TOFFEE PUDDING

Sticky toffee parsnip pudding served with spiced rum caramel sauce & vanilla ice cream

APPLE & CHERRY CRUMBLE **VG**

Apple & cherry crumble served with vegan ice cream

BROWNIE

Chocolate brownie with salted caramel sauce

ANY SIDES?

ADD ANY SIDE FOR AN EXTRA £3 WITH XMAS MENU ONLY

Garlic bread **VG**
Pigs in blankets
Winter slaw **V**
Rosemary & thyme potato wedges **VG**

TUCK IN TUESDAY CRIMBO STYLE £10

CHOOSE ANY STARTER & MAIN OR ANY MAIN & DESSERT

ANY FOOD ALLERGIES OR INTOLERANCES!

Please inform a stablehand & they will be happy to help.
NGI bases available for all our pizzas.



AHH *CHRISTMAS* NUTS!

ALLERGENS

GLUTEN STATEMENT

NON-GLUTEN INGREDIENT (NGI) OPTIONS ARE AVAILABLE

Although these items are made with gluten-free flour, due to the airborne flour in our kitchens we cannot guarantee they are 100% free from traces of gluten.

If you have any concerns, we would be happy to talk you through the steps we take to minimise the risks of cross-contamination with our ingredients that contain gluten.

These include the chocolate brownie & NON-GLUTEN pizza bases.

STARTERS

SMOKED MACKEREL PATE

Served with homemade toasted sourdough
wheat, milk, fish which may contain traces of molluscs due to processing

DORSET SPREAD

Soft pork salami from Capreolus, pickled cucumber & garlic butter, served with homemade toasted sourdough
wheat

ROASTED STUFFED PORTOBELLO MUSHROOM

Served with a curried carrot & coconut puree, hazelnuts and watercress
nuts – hazelnuts in crumb

PIZZA

MISTLETOE KISS

Green pesto base, courgette, peas and vegan cheese
wheat, nuts - hazelnuts, pine nuts in the pesto base
NGI option available

THE TURKEY GOBBLER

Smoked turkey breast, crispy bacon, caramelised onions, roast potato, mozzarella, topped with cranberry mayonnaise
wheat, milk, eggs, mustard
NGI option available

THE LAMB ROAST

Slow roasted lamb shoulder, roast sweet potato, red onion, goats cheese, mozzarella, served with a side of mint sauce
wheat, milk
NGI option available

THE DURDLÉ DOOR

Spinach, roast potato, blue cheese, red onion, mozzarella
wheat, milk
NGI option available

VERY MERRY MELODY

Roast potato, toasted pine nuts, caramelised onions, shredded roast sprouts, vegan cheese optional fresh chilli
wheat, nuts - pine nuts
NGI option available

PIES

THE TURKEY FEAST

Turkey, bacon & cranberry, with rosemary & thyme potato wedges and homemade winter slaw
celery, wheat, egg, & milk
the slaw contains celery, egg & mustard

THE SQUISH SQUASH

Spiced butternut squash & sweet potato with rosemary & thyme potato wedges and homemade winter slaw
celery, wheat, egg, & milk
the slaw contains celery, egg & mustard

SALADS

WARM WINTER VEG REMIX

Sweet potato, winter squash, pomegranate seeds, roasted cauliflower & fennel with a curried carrot & coconut purée - all tossed together with toasted mixed seeds, bulgur wheat, mizuna leaf & watercress
wheat

ANY SIDES?

GARLIC BREAD

wheat, NGI option available

PIGS IN BLANKETS

none

WINTER SLAW

celery, egg & mustard

ROSEMARY & THYME POTATO WEDGES

none

DIPS

CRANBERRY MAYONNAISE

mustard, egg

AIOLI

milk, egg & mustard

GREEN PESTO

nuts - pine nuts

PUDDING

STICKY TOFFEE PUDDING

Sticky toffee parsnip pudding served with spiced rum caramel sauce & vanilla ice cream
milk, egg

APPLE & CHERRY CRUMBLE

Apple & cherry crumble served with vegan ice cream
Cooked with cider that contains sulphites

BROWNIE

Chocolate brownie with salted caramel sauce
milk, egg