

# ★ 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 BLUE HERBIVORE **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**

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## 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 BLUE HERBIVORE

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

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## 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**

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## ANY SIDES?

### GARLIC BREAD

**wheat, NGI option available**

### PIGS IN BLANKETS

**none**

### WINTER SLAW

**celery, egg & mustard**

### ROSEMARY & THYME POTATO WEDGES

**none**

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## DIPS

### CRANBERRY MAYONNAISE

**mustard, egg**

### AIOLI

**milk, egg & mustard**

### GREEN PESTO

**nuts - pine nuts**

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## 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**