

True Lovers Knot Christmas Menu

Tarrant Keyneston, Blandford Forum DT11 9JG 01258 452209

Menu 1 £22.95 per person

Roasted tomato and red pepper soup, crusty bread (gf) (V)

Asparagus, parma ham & hollandaise (gf)

Seared salmon Caesar, parmesan, croutons, anchovies, pancetta crisp (gf)

Poached pear with Dorset Blue Vinney and chickory walnut salad (gf) (v)

Traditional roasted local turkey with all the trimmings (gf)

Duo of bass and bream poupiette, buttered herbed new potatoes (gf)

Glazed goat's cheese crottin, fragrant cous-cous, wilted spinach with sun-dried tomatoes and pesto (gf) (v)

Braised beef filo parcel with wild mushrooms and stilton, port and redcurrant jus

All mains served with roasted potatoes and vegetables

Liquorice cheesecake and blackcurrant sorbet (gf)

Traditional Christmas pudding with brandy sauce

Warm rice pudding with Disaronno-stewed pears and toasted almonds (gf)

Cheese board; Selection of cheeses served with biscuits, homemade chutney
frozen grapes (supplement £4)

Mince pies & coffee

For parties of 30 or more we are able to offer a Christmas carvery; Please ask for more details. Please order from just one menu per party.

Menu available from 1st to 24 December unless by arrangement. Booking required.

(gf) = gluten free (v) = vegetarian

True Lovers Knot Christmas Menu

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Menu 2 £26.95 per person

Smoked duck with cherry dressing (gf)

Butternut squash soup, red pesto and basil crème fraiche, crusty bread (gf) (v)

Smoked salmon and crayfish tianne with bloody mary (gf)

Beetroot tart tatin, glazed goat's cheese and toasted hazelnuts (v)

Roasted goose with all the trimmings (gf)

Sweet potato, sun-dried tomato and sage pancakes (gf) (v)

Lamp rump sous vide fondant, green beans and rosemary jus (gf)

Roasted fillet of hake, squid ink risotto, buttered samphire, truffle oil (gf)

All mains served with roasted potatoes and vegetables

Christmas pudding cheesecake (gf)

Pear and amaretto brulee with shortbread

Mulled wine broth with banoir soufflé (gf)

Cheese board; Selection of cheeses served with biscuits, homemade chutney,
frozen grapes (supplement £3)

Mince pies & coffee

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