

# *Society Dinner Options*

## *Starters*

- Soup of the day** with a warm French baguette
- Trio of sweet melon** with a mango pina colada coulis
- Atlantic prawns & Scottish smoked salmon** with wholemeal bread and a lemon, spring onion & honey dressing
- Creamy garlic button mushrooms** with a cheesy ciabatta toast
- Coarse Dorset pâté** with a warm French baguette and fruit chutney
- Cured meat platter** with feta cheese, olives, sunblush tomatoes and balsamic reduction
- Asian beef salad** with a pak choi, roasted peanut, lime & spring onion
- Cajun chicken & chorizo salad** with roasted peppers, butter beans, rocket and lemon oil dressing
- Chicken & crispy bacon Caesar salad** with dressed little gem lettuce, olives and a parmesan shavings

## *Main Courses*

- Butterfly of char-grilled chicken** topped with buttered spinach, with a mushroom & masala sauce
- Brie & sun-blush tomato stuffed breast of chicken** wrapped in bacon, served with a tarragon cream
- Honey & wholegrain mustard roasted pork (min 8)** with a rich cider gravy
- Slow cooked belly of pork (min 8)** filled with chorizo and ham stuffing with a honey & wholegrain mustard gravy
- Steak, Dorset ale & baby onion pie** topped with Maldon salt shortcrust pastry, served with rich onion gravy
- Roast topside of Jurassic Coast beef (min 8)** with red wine gravy & peppered Yorkshire pudding
- Braised silverside of beef** with a brandy & three-peppercorn cream, red onion mash and crispy leeks
- Roasted leg of lamb (min 8)** stuffed with spinach, rosemary & sun-blush tomatoes, served with a madeira gravy
- Slow cooked lamb Henry** in a rosemary & red currant gravy
- Lamb, leek, mint & petit pois pie** topped with suet pastry, served with a red currant & port gravy
- Herb crusted fillet of Scottish salmon** with a prawn & saffron beurre blanc
- Oriental fillet of Scottish salmon** with teriyaki sauce, oriental stir-fry and basmati rice
- Fillet of hake** served on a pea puree, topped with crispy bacon with a dill & clam cream sauce

## *Desserts*

- Sherry trifle cheesecake** with a red berry coulis
- Raspberry bakewell tart** with vanilla cream
- Treacle tart** with vanilla pod ice cream
- Dorset apple, sultana & cinnamon pie** topped with demerara pastry and vanilla custard
- Toffee apple & pecan crumble** with butterscotch ice cream
- Sticky toffee pudding** with butterscotch sauce & salted caramel ice cream
- Chocolate and hazelnut brioche bread & butter pudding** with vanilla custard
- Chocolate brownie** with a raspberry sorbet
- White chocolate crème brûlée** with vanilla shortbread
- Profiteroles (min 8)** piped with cream, dipped in chocolate with a pistachio crumb
- Soft fruit Eton mess** with red berry coulis
- Orange & lime posset** with candied lemon shortbread
- Espresso panna cotta** with a Baileys cream