

# 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
- Hoisin duck leg with toasted cashews, orange segments and 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
- Rosemary marinated chicken supreme with bacon & leek mashed potato and sautéed garden vegetables
- Brie & sun-blush tomato stuffed breast of chicken wrapped in bacon, served with tarragon cream
- Honey & wholegrain mustard roasted pork (min 8) with a rich cider gravy
- Pork loin steak with a tarragon & apple cream sauce
- 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 and peppered Yorkshire pudding
- Slow cooked beef brisket topped with macerated red onions, served with a sour cream mashed potato & rich red wine gravy
- Slow cooked lamb henry rendang braised lamb henry in a rendang curry sauce with pak choi and roasted coconut rice
- Herb crusted fillet of Scottish salmon with a prawn & saffron beurre blanc
- Fillet of haddock served on a pea puree, topped with crispy bacon with a dill cream sauce

## Desserts

- Baked American vanilla cheesecake with a mixed berry compote
- Raspberry bakewell tart with whipped cream & berries
- Treacle tart with vanilla ice cream
- Dorset apple, sultana & cinnamon pie topped with demerara pastry and homemade custard
- Sticky toffee pudding with butterscotch sauce and salted caramel ice cream
- Classic bread & butter pudding with vanilla custard
- Chocolate brownie with clotted cream ice cream
- Tia Maria crème brûlée with biscotti
- Profiteroles (min 8) piped with cream, dipped in white chocolate with a pistachio crumb
- Soft fruit Eton mess with red berry coulis
- Salted caramel panna cotta with a nut brittle
- Trio of West Country ice cream with café curl wafer
- Selection of Cheese & Biscuits local cheddar, brie, stilton and grapes (£3 supplement)