

Society Dinner Options

Starters

Soup of the day with a warm French baguette

Marinated melon with mint & lime zest balls of melon marinated in rum, mint & lime

Atlantic prawns & Scottish smoked salmon with wholemeal bread and a lemon, spring onion & honey dressing

Teriyaki chicken skewer with a peanut chilli dip and Asian slaw

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

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

Mozzarella & sun-blush tomato stuffed breast of chicken wrapped in bacon, served with a pesto cream sauce

Honey & wholegrain mustard roasted pork (min 8) with a rich cider gravy

Pork fillet Wellington (min 8) filled with an apricot and herb stuffing served with a Madeira sauce

Steak, Dorset ale & baby onion pie topped with shortcrust pastry, served with a rich onion gravy

Roast topside of Jurassic Coast beef (min 8) with red wine gravy and peppered Yorkshire pudding

Slow cooked lamb shoulder braised in a rosemary & mint jus with parmentier potatoes and steamed vegetables

Teriyaki glazed fillet of Scottish salmon with stir fried vegetables and sesame rice

Fillet of haddock served on a pea puree, topped with crispy bacon served with a dill cream sauce

Unless otherwise stated main courses will be served with roast potatoes and buttered steamed vegetables

Desserts

Treacle tart served with vanilla ice cream

Dorset apple, sultana & cinnamon crumble served with homemade custard

Sticky toffee pudding served with a butterscotch sauce and salted caramel ice cream

Chocolate brownie served with clotted cream ice cream

Summer fruit pudding served with clotted cream

Trio of West Country ice cream with café curl wafer

Selection of Cheese & Biscuits mature cheddar, brie, stilton and grapes **(£3 supplement)**

**Please advise of any allergies or special dietary requirements in advance the of day.
All catering needs to be finalised 3 days prior, all finalised catering will be charged.*