

THE
GARDEN ROOM
RESTAURANT



Christmas at The Priory

4-Course Festive Dinner menu - £80

To Begin...

Priory Festive canapés

Starters

Freshly made selection of Artisan Rolls & Focaccia

Refill chargeable

Maple Roasted Jerusalem Atichoke & Parsnip Soup

Truffle Crème Fraiche

Beetroot & Wasabi Cured Rainbow Trout

Pickled cucumber & samphire grass, lime crème fraiche sesame tuile

Pressed Terrine of Soy & Ginger Confit Duck Leg

Pheasant & Duck Liver Parfait, Mulled Wine Pear, Pickled Wild Mushrooms

Carpaccio of Melon & Roasted Fig

Spiced Winter Fruit Compote, Bocconcini, Mango Salsa

Arnold Bennett Double Baked Souffle

Smoked Haddock, Spinach Parmesan & Dorset Red Parmesan Tuile

Palate Cleanser

Blood Orange & Cointreau Sorbet

Caramelised Ginger

vegetarian (v) vegan (vg) vegan available (vga) gluten free (gf) dairy free (df)

Food Allergies & Intolerance

Before ordering, please speak to our team about your requirements.

A discretionary service charge of 12.5% will be added to your bill. Distributed entirely to the team.

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Mains

Local Free Range "Mark Chilcott" Roast Turkey

Duck Fat Roast Potatoes, Cider, Apple & Cranberry Stuffing, Bacon Wrapped Chipolata

Fillet of Beef Wellington with Wild Mushroom & Date Duxelles

Duck Fat Roast Potatoes, Fine Green Beans, Madeira Jus

Medallion of Hake & Langoustine

Saffron Creamed Potato, Caramelised Fennel, Mangetout, Langoustine Bisque

Coffee & black Pepper marinated Purbeck Venison

Beetroot & Potato Gratin, Celeriac & Truffle Puree, Wilted Spinach, Redcurrant & Port Jus

Cranberry & Brie Arancini

Sesame Stir Fried Brussel Sprouts & Chestnuts, Tarragon Mustard Cream

All the above are served with Braised Red Cabbage & Panache of Winter Vegetables

Desserts

Priory Christmas Pudding

Rum Butter, Brandy Sauce

Caramelised Spiced Apple & Chocolate Delice

Pistachio Biscuit, Toffee Sauce, Chocolate Sorbet

Drambuie & Golden Sultana Crème Brûlée

Ginger Snap

Iced Nougat Exotic Fruit Parfait

Studded with Pomegranate & Pineapple, Cherry Compote, Pineapple Crisp

Christmas Cheeseboard

Selection of Homemade Chutneys & Crackers
(£5.50 Supplement)

To Finish

Coffee with Cream

served with Homemade Mince Pies

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