

## *FIRST COURSE*

### **Tomato & Basil Soup (GFA) (V)**

Creamy Dorset butter & white or granny sourdough bread

### **Crab & Prawns (GFA)**

Marie rose sauce/ lettuce and lemon.

### **Duck & Orange Pate**

Smoked duck breast, toasted brioche & orange gel

### **Heirloom Tomato Salad (VG)**

Guacamole, black garlic puree & olive crumb

### **Tartiflette (GFA)**

Potato, bacon & cheese bake with artisan bread & butter

## *SECOND COURSE*

### **Supreme Of Free-Range Chicken (GF)**

Crushed potatoes, vegetables ragout & merlot jus

### **Pan Fried Fillet of Sea Bass (GF)**

Crushed new potatoes, toasted flaked almonds, brown shrimp butter& tender stem broccoli.

### **Chickpea, Coconut & Cashew Nut Curry (VG)**

Steamed rice, flatbread & mango chutney

### **Steak, Mushroom & Stilton Pie**

Mash potato, garden peas & red wine jus

### **FP Gourmet Prime Steak Mince Burger**

Tomato, onion marmalade, crispy onions, FP burger sauce, chips & gherkin

## *THIRD COURSE*

### **Raspberry & White Chocolate Blondie (GF)**

Crispy raspberry, fruits of the forest sorbet

### **Lemon Curd Pavlova (GF)**

Chantilly cream, fresh berries

### **Pear Sticky Toffee Pudding (VG)**

Butterscotch sauce

### **Vanilla Bean & Blueberry Cheesecake Parfait (GFA)**

Chantilly cream vanilla tuile

### **Local Made GIGGI'S ICE CREAM & SORBET**

Choose 3 scoops (Vanilla, Salted Caramel -(VG) Black Cherry, Rum & Raisin, Chocolate -(VG), Banoffee pie -(VG)  
SORBET Mango -(VG), Fruits of the forest -(VG)