

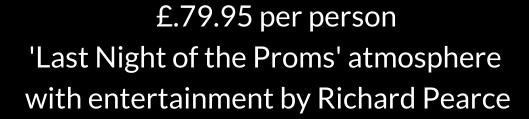
## CHRISTMAS AND NEW YEAR DINING



Call us to book on 01202 446644 www.marshamcourthotel.co.uk









Classic Broccoli and Dorset Blue Vinny Soup, Granary Bread Croutons G M V GFO
Roasted Chestnut, Beetroot and Orange Salad
with Baby Salad Leaves and Pomegranate Dressing N Ve
Gravlax of Scotch Salmon served with Creme Fraiche
and Buttered Granary Bread F G M GFO
Honey and Soy Pulled Dick with Caramelised Cashews, Bean Sprouts
and Baby Spinach Leaves G So N Mu

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Traditional Roast Turkey and Baked Ham with all the trimmings GSD GFO
Roast Leg of English Lamb, Minted Mash and Rosemary Scented Jus MSD

Oven Baked Loin of Cod with Smoked Bacon, Tomato and Cannellini Bean Sauce CF
Rustic Vegan Nut Roast served with Vegetable Suet Gravy CNSD Ve

Traditional Vegan Curried Root Vegetable Lattice Pie with Vegetable Suet Gravy GSD Ve

Classic Chocolate Charlotte Mousse E G M V

Morello Cherry, Blackberry and REdcurrant Eton Mess with Kirsch Syrup E M V

Vegan Chocolate Tart with Fresh Berried and Stem Ginger Syrup G Ve

Traditional Christmas Pudding with Brandy Sauce E G M V GFO

Trio of Dorset Cheeses with Biscuits G M SD V GFO

Fresh Fruit Saland Ve

Coffee and Homemade Chocolate Truffles





£49.95 per adult £34.95 per child includes a visit from Santa & a gift for the children (child price is for age 12 and under)

Traditional Roast Turkey and Baked Ham with all the trimmings G SD GFO
Rustic Vegan Nut Roast served with Vegetable Suet Gravy C N Ve
Traditional Curried Root Vegetable Lattice Pie with Vegetable Suet Gravy G SD Ve

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Classic Chocolate Charlotte Mousse EGMV

Morello Cherry, Blackberry and REdcurrant Eton Mess with Kirsch Syrup EMV

Vegan Chocolate Tart with Fresh Berried and Stem Ginger Syrup GVe

Traditional Christmas Pudding with Brandy Sauce EGMVGFO

Trio of Dorset Cheeses with Biscuits GMSDVGFO

Fresh Fruit Saland Ve

## FESTIVE EVENINGS & ENTERTAINMENT

Join us for dinner and enjoy a wonderful evening with entertainment included.
£37.50 per person

Monday 23rd December - Rossano
Tuesday 24th December - Jenny Oag
Thursday 26th December - (GALA BUFFET) - Nick Sellers
Monday 30th December - Rossano
Tuesday 1st January - Battle of Britain Theme & Susie Kimber Duo



## NEW YEARS EVE GALA BANQUET

£84.95 per person with entertainment for dancing from Q Tones Trio, Charity Raffle & glass of Fizz to welcome the New Year in.

> Cream of Asparagus Soup with Toasted Sesame Seeds and Lemongrass SV Grilled Garlic and Chilli Langoustines, Asian Slaw and Sweet Chilli Salsa Cr Classic Chicken Caesar Salad, Pancetta Lardons, Parmesan Shavings and Herbed Ciabatta Croutons EFGM Fig, Roasted Butternut Squash and Vegan Feta Salad with Wild Rocket and Charred Sourdough Croutons G Mu So Ve GFO

> > Champagne Sorbet SD Ve

Herb Crust Rack of Lamb with Sweet Potato Gratin and Rosemary Scented Jus E G M SD GFO Asparagus and Black Garlic Mousse Stuffed Chicken Breast Wrapped in Pancetta with Wild Mushroom Sauce M Lemon and Fennel Stuffed Whole Sea Bream with Tomato, Caper and Tarragon Sauce CF Zesty Spanish Vegan Paella with Romano Peppers, Cashew Nuts, Olives and Borlotti Beans CNVe Sweet Potato, Butternut Squash and Cardamom Seed Bonbons with Lightly Spiced Coconut Veloute So Ve

Gluten-Free Strawberry and Prosecco Cheesecake with White Chocolate Shavings EMV Cream Filled Profiteroles, Fresh Berries and Chocolate Sauce EGMV Vegan French Apple Tart with Vegan Vanilla Ice Cream G Ve Trio of Dorset Cheeses with Biscuits GMSDVGFO

Fresh Fruit Salad V Ve



