

Society Dinner Options

Starters

Soup of the day with a warm French baguette

Trio of sweet melon with a mango pina colada coulis

Leek, goats cheese, walnut & lemon tart presented with a spiced tomato chutney

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

Smoked fillets of trout with an egg, gherkin & watercress salad

Coarse Dorset pâté with warm French baguette & fruit chutney

Asian beef salad with a pak choi, roasted peanut & spring onion

Cajun chicken & chorizo salad with roasted peppers, butter beans, rocket and Lemon oil dressing

Chicken & crispy bacon Caesar salad with little gem lettuce, olives & a parmesan mayonnaise

Main Courses

Butterfly of char-grilled chicken topped with buttered spinach, with a mushroom & masala sauce

Brie & sun-blush tomato stuffed breast of chicken wrapped in bacon, served with a tarragon cream

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

Loin of pork (min 8) stuffed with a chorizo farce, served with a tomato coulis

Slow cooked belly of pork (min 8) filled with black pudding & sage

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 horseradish gravy & peppered Yorkshire pudding

Braised silverside of beef with a three-peppercorn cream, red onion mash & crispy leeks

Roasted leg of lamb (min 8) stuffed with spinach, rosemary & sun-blush tomatoes, served with a red currant gravy

Lamb leek, mint & petit pois pie topped with suet pastry, served with a red currant & port gravy

Herb crusted fillet of Scottish salmon with a prawn & saffron beurre blanc

Oriental fillet of Scottish salmon with teriyaki sauce, oriental stir-fry & basmati rice

Fillet of hake served with a pea, bacon & vermouth cream

Desserts

Orange cheesecake with ginger ice cream

Egg custard & nutmeg tart with raspberry compote

Treacle tart with vanilla pod ice cream

Dorset apple, sultana & cinnamon pie topped with demerara pastry & vanilla custard

Toffee apple & pecan crumble with butterscotch ice cream

Sticky toffee pudding with butterscotch sauce & salted caramel ice cream

Chocolate orange brioche bread & butter pudding with vanilla custard

Chocolate brownie with a raspberry sorbet

White chocolate crème brûlée with vanilla shortbread

White chocolate terrine with a black cherry and blueberry compote

Profiteroles (min 8) piped with cream, dipped in white chocolate with a pistachio crumb

Soft fruit Eton mess with red berry coulis

Orange & lime posset with candied lemon shortbread

Mango, coconut & passionfruit roulade (min 8) with a duo of fruit coulis