

**The Priory Hotel**  
**Christmas Party Dinner Menu 2009**

**Cream of Butternut Squash Soup**

Pumpkin Seed Oil, Crisp Pancetta

**Flakes of Poached Salmon, Kiln Roasted Salmon and Smoked Haddock**

Red Onion and Beetroot Confit, Granny Smith and White Balsamic Dressing

**Carpaccio of Melon**

Winter Pimms Fruit Salad, Redcurrant Sorbet

**Duck and Ham Hock Terrine**

Kumquat Confit, Pommery Potato Salad

**Somerset Camembert and Truffled Wild Mushroom Filo Parcel**

Pink Peppercorn Cream

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**Medallions of Salmon and Halibut**

Watercress Crème Fraiche, Crushed Potatoes, Sun Blush and Cherry Tomato Dressing

**Roast Dorset Turkey**

Pistachio and Apricot Stuffing, Chipolata and Bacon Rolls, Cranberry Sauce, Roast Jus

**Fillet of Aberdeen Angus**

Chestnut Blinis, Glazed Apples, Cider Vinegar Sauce

**Bubble and Squeak, Cranberry and Chestnut Tart**

Thyme Jus

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**Black Cherry and Chocolate Cheesecake**

Black Cherry and Kirsch Ice Cream

**Home Made Christmas Pudding**

Brandy Sauce

## **Iced Mandarin Meringue Parfait**

**Mandarin Curd Sauce, Pistachio Praline**

## **Cheese and Biscuits**

**A selection of English Cheeses and Biscuits**

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## **Coffee with Cream and Home Made Mince Pies**

**£39.95 (inc. V.A.T.) or £44.95 (inc. V.A.T.) including a half bottle of house wine.**

**Bookings must be confirmed in writing, and menu choices pre-ordered no later**

**than 5 working days ahead of the reservation. To make a booking please**

**telephone 01929 551666.**