

The Priory Hotel
Christmas Party Lunch 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

Rib Eye of Piddle Valley Beef

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

£27.50 (inc. V.A.T.) or £32.50 (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.