

## Tribute Night Menu (Sample Only)

### Starters

Vegetable minestrone soup, with crisp croutons and French bread

Tiger prawns wrapped in filo pastry, with sweet chilli sauce and dressed leaves

Deep fried breaded camembert, with cranberry dip and dressed leaves

Local Dorset pate, Melba toast and sweet onion marmalade

Smoked salmon and fresh asparagus, with pesto dressed salad

### Mains

Oven roasted saddle of lamb filled with a delicious stuffing

*Served with Dauphinoise potato and seasonal vegetables*

Pan fried chicken breast served on crushed potatoes

*Finished with creamy white wine and mushroom sauce*

Our very own crisp beer battered haddock

*Served with chips, homemade tartare sauce and dressed leaves*

Creamed leek and Dorset cheddar tart

*New potatoes and dressed leaves*

Tender loin of pork served with rosemary mash

*Red Wine and mustard jus and seasonal vegetables*

Rich and creamy steak and mushroom stroganoff served with rice

Oven roasted vegetable risotto with sweet balsamic dressing

### Desserts

Rich dark chocolate and orange cheesecake, topped with clotted cream

Hot sticky toffee pudding, topped with New Forest ice cream

Raspberry crème Brule, served with a short bread biscuit

Selection of British cheeses

Tea or Coffee