

ARBOR

RESTAURANT

7 Course Christmas Day Lunch

For The Table

Warm Bread Board, Sage and Onion Butter, Cranberry and Brie Arancini and Tarragon Pesto
(Gluten, Milk, Egg)

To Start

Crispy Duck Terrine, Cranberry Hoi Sin, Pickled Ginger
(Gluten, Egg, Soya, Sesame)

To Follow

Whisky Cured Salmon, Horseradish and Crème Fraiche, Toasted Rye
(Fish, Milk, Gluten)

For Main

Roast Breast of Turkey, Slow Cooked Thigh, Pig in Blanket, Caramelised Sprouts
Roast Potatoes, Buttered Kale, Cranberry Sauce, Turkey Gravy, Confit Carrot
(Celery, Milk, Gluten, Sulphites)

Cheese

Dorset Blue Vinny, Apple Cake, Walnuts and Pickled Grapes (V)
(Milk, Gluten, Eggs, Walnuts)

For Dessert

Mince Pie Crumble Tart, Clotted Cream Ice Cream (V)
(Milk, Gluten, Sulphites, Egg)

To Finish

Truffles
(Milk, Soya) V

£110 per person

V = Vegetarian, Ve = Vegan, allergens in (brackets) are present within the dish.

We practise fair tipping which means our team receives 100% of your gratuity (after the taxman's cut). A 12.5% discretionary gratuity will be added to your bill. Before you order your meal, please ask our team if you have any questions about the menu, allergies or dietary requirements. We welcome any feedback, so please tell us what you think.