



THE MARQUIS OF LORNE

CHRISTMAS MENU 2018

Available lunch & dinner Monday to Saturday from
Saturday 1st December - Saturday 22nd December

Local wild rabbit & pheasant terrine with onion chutney & Melba
toast

Portland crab, crayfish & spinach tartlet presented on leaves

Fried crumbed pea & mint risotto balls presented on aged balsamic
& garlic mayonnaise

Roasted butternut squash soup

Char-grilled lightly smoked fillet of Scottish salmon with horseradish
crème fraiche

Roast Dorset turkey, seasoning, sausage & bacon roll.
Dried cranberry jus

Crumbed salmon, crab & tiger prawn fishcake on lemon cream

Roasted leg of local lamb with tarragon cream

Marquis venison & rosemary burger glazed with blue cheese. Fries &
house-slaw

Winter roasted vegetable, feta & spinach parcel presented on a
spiced tomato

Christmas pudding with brandy sauce

Iced white chocolate & cranberry parfait

Lemon, blueberry meringue roulade

Sticky toffee pudding with vanilla ice-cream

Strawberry & elderflower cheesecake

Dorset Blue Vinney with warm Eccles cake

£21.00 two-course
£25.00 three-course

Coffee & mince pie £2.60

Allergen information is available on request- please ask

Tracey, Steve & staff look forward to welcoming you to The Marquis
& celebrating the Christmas festivities with you, your guests,
families & friends.

We would appreciate a pre-order 5 days before
your booking on parties over 8.

Menu available for lunch & dinner - Monday to Saturday
from
Saturday 1st to Saturday 22nd December.

If you have any special dietary needs, please don't hesitate to
contact us to discuss them.

Why not finish the evening by staying overnight in one of our seven
en-suite rooms.

We will offer a special rate to include breakfast & VAT.

We would like to wish you all a very Happy Christmas & prosperous
New Year

The Marquis of Lorne,
Nettlecombe,
Bridport,
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All menu items subject to availability