



## CHRISTMAS LUNCH IN THE GARDEN ROOM

Available for groups of ten or more on Tuesdays, Wednesdays or Thursdays from  
13<sup>th</sup> November until 21<sup>st</sup> December

### STARTERS

Prawn & avocado cocktail, served with buttered malted bloomer

Chicken liver paté served with toasted Orchard Bay sourdough, caramelized  
onion chutney & dressed rocket leaves

Creamy mushroom soup, served with malted bloomer (v)

### MAIN COURSES

Traditional roast turkey served with stuffing, pigs in blankets, roast potatoes,  
seasonal vegetables & cranberry sauce

Baked salmon with a chive & lemon hollandaise sauce, new potatoes & seasonal  
vegetables

Beetroot & butternut squash Wellington, served with roast potatoes  
& seasonal vegetables (v)

### PUDDINGS

Christmas pudding served with brandy cream

Lemon posset served with a mini shortbread biscuit

Homemade chocolate brownie served with vanilla ice cream

2 courses £25/head      3 courses £30/head

All choices must be pre-ordered and a deposit of £10/head is required  
to secure the booking.

We are fully licenced.

PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR  
ASK FOR OUR LIST OF ALLERGENS.



# Cranborne

GARDEN CENTRE

All dishes can be served gluten free on request.