

THE
HERMITAGE



Christmas Day Lunch

FRIDAY, 25TH DECEMBER 2026

AMUSE BOUCHE

STARTERS

MAPLE ROASTED BUTTERNUT SQUASH SOUP

Roasted Hazelnuts, Chive Mascarpone (C, D, G, N)

SALT ROASTED HERITAGE BEETROOT & GOAT'S CHEESE

Goat's Cheese, Candied Walnut, Pomegranate, Pea Shoots,
Honey & Mustard Dressing (D, M, SD, N)

GINGER BUTTER SCALLOPS & PRAWNS

Avocado Mousse, Caviar, Micro Pea Shoots, Ginger Butter (D, G, F, SD, CR)

BRANDY DUCK LIVER PARFAIT

Honey Roasted Figs, Chutney, Pea shoots, Brioche Crostini (D, G, S, SD)

MAIN COURSES

TRADITIONAL ROAST TURKEY

Honey Roasted Vegetables, Sage & Onion Stuffing, Pigs in Blanket, Turkey Gravy (D, E, SD, G)

HERB RUBBED ROASTED BEEF RIB EYE

Maple Roasted Parsnip Purée, Portobello Mushroom, Rosemary Red Wine Gravy (D, SD)

DILL CRUSTED SALMON FILLET

Parmesan Infused Spinach, Lemongrass & Coconut Beurre Blanc (D, F, SD, G)

BRAISED LENTIL & MUSHROOM PIE

Potato Puree, Vegan Gravy & Butter Greens (G, D)

All Served With Festive Roast Potatoes & Vegetables

DESSERTS

LUXURY CHRISTMAS PUDDING

Brandy Custard (GF, D)

BAKED SALTED CHOCOLATE TORTE

Spiced Winter Berry Compote, Bacardi Chantilly (D, SD, G, S)

RASPBERRY TRIFLE CHEESECAKE

Icing Sugar, Winter Berry & Biscuit Crumb (D, G, N)

BEST OF DORSET CHEESE SELECTION

Charcoal Cheddar, Dorset Red, Blyton Dorset Brie
Artisan Biscuits, Grapes, Celery, Nuts, Apricots, Homemade Chutney (G, C, N, GFO, D)

FRESH FILTER COFFEE & CHOCOLATE CRISP MINTS

GF-GLUTEN FREE, DF-DAIRY FREE, GFO-GLUTEN FREE OPTION
C-CELERY, CR-CRUSTACEANS, D-DAIRY, E-EGGS, F-FISH, G-GLUTEN, L-LUPIN, M-MUSTARD, ML-MOLLUSCS, N-NUTS,
P-PEANUTS, S-SOYA, SD-SULPHUR DIOXIDE, SS-SESAME SEEDS