

AT THE ACORN INN

CURRIED BUTTERNUT SQUASH SOUP (V, VGO)

Croûtons & Pumpkin Seeds

SALMON CEVICHE Wasabi Mayonnaise, Pickled Cucumber, Avocado

> **PORK SHOULDER CROQUETTE** Onion Soubise, Pickled Pearl Onions

BEETROOT & POTATO GNOCCHI (V, VGO) Blue Cheese Velouté, Walnut Tuile



WE HAVE

ROAST DORSET TURKEY Sage Stuffing, Chipolatas, Traditional Vegetables

FILLET OF HAKE Carrot, Parsnip & Chorizo Ragoût, Butter Bean Purée, Parsley Oil

> **BRAISED SHORT RIB OF BEEF** Potato Terrine, Glazed Carrots, Cola BBQ Sauce

RATATOUILLE (V, VGO) Savoury Sablé, Brocolli, Pomodoro Sauce, Crispy Shallots



STEAMED CHRISTMAS PUDDING (V, VGO) Brandy Crème Anglaise

APPLE & CRANBERRY TART TATIN (V) Salted Caramel Ganache, Vanilla Gelato

CHOCOLATE TREACLE TART (V) Winter Berries, Clotted Cream

ACORN CHEESE SELECTION (V) Homemade, Quince Jelly Crackers, Grapes

TWO-COURSE £39 PER PERSON | THREE-COURSE £45 PER PERSON

Mimimum party size of eight people





(V) Vegetarian | (VGO) Vegan option available

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you. Please note a discretionary service charge of 12.5% will be added to the bill.