

CHRISTMAS PARTY DINNER MENU

AT THE ACORN INN

ROASTED SWEET POTATO SOUP (G, V, VGO)

Croûtons, garlic oil

CURED SEA TROUT (D)

Crème fraîche, beetroot, apple, dill

DORSET OX CHEEK CROQUETTE (D, G)

Mustard velouté, pickled carrots

ROASTED CAULIFLOWER (D, G, V, VGO)

Cauliflower baba ghanoush, mint yogurt, sesame tuile

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ROAST DORSET TURKEY (D, G)

Sage stuffing, chipolatas, traditional vegetables, cranberry sauce

FILLET OF SEABASS (D, G)

New potatoes, bok choy, curry sauce, onion bhaji, raita

BRAISED JURASSIC PORK BELLY (D)

Potatoes dauphin, red cabbage purée, crispy kale, baby apple, jus

CURRIED BUTTERNUT RISOTTO (D, V, VGO)

Roasted butternut, ricotta, crispy sage

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STEAMED CHRISTMAS PUDDING (D, G, V, VGO)

Brandy crème anglaise

VANILLA CRÈME BRULÉE (D, G, V, VGO)

Caramel Tuile, crumble, orange gelato

CHOCOLATE MARQUISE (G, D, V)

White chocolate ganache, baileys ice cream

ACORN CHEESE SELECTION (G, D, V)

Homemade quince jelly, crackers, grapes

TWO-COURSE £40 PER PERSON | THREE-COURSE £48 PER PERSON

Minimum party size of eight people

(G) Contains Gluten | (D) Contains Dairy | (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.