

CHRISTMAS DAY MENU

AT THE ACORN INN

WELCOME DRINK

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LOBSTER & CRAB BISQUE

Crab Tortellini, Lime & Dill

CREAMY CELERIAC SOUP (V, VGO)

Macadamia Nuts, Pickle Celery

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SEA BREAM & SCALLOP TARTARE

Apple Purée, Hazelnut Sablé

DUCK BREAST

Confit Duck Leg Cromesquis, Sweet Potato, Port Jus

JERUSALEM ARTICHOKE RAVIOLI (V, VGO)

Mushroom Consommé, Pickled Enoki

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DORSET ROAST TURKEY

Sage & Cranberry Stuffing, Chipolatas, Traditional Vegetables

JURASSIC COAST BEEF FILLET

Egg Yolk & Truffle Rösti, Parsley Root, Glazed Onion, Bone Marrow Jus

BRILL FILLET

Fregula Sarda, Roe, Peperonata, Fish Velouté, Beurre Blanc Foam

BEETROOT, CARAMELIZED ONION, GOATS CHEESE, PÂTE FEUILLETÉE (V, VGO)

Creamy Mash, Parsley Liquor Sauce

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PRE-DESSERT

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STEAMED HOMEMADE CHRISTMAS PUDDING (V, VGO)

Brandy Crème Anglaise, Cinnamon Gelato

PISTACHIO & ALMOND TART

Cherry Compote, Almond Mousse

DARK CHOCOLATE FLAN (V)

Chocolate Feutillante, Aerated Chocolate, Caramel Ice cream

ACORN CHEESE SELECTION (V)

Homemade Quince Jelly, Crackers, Grapes

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COFFEE, TEA & HOMEMADE MINCE PIES (V)

£140 PER PERSON

(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.