

Christmas 2018

The Ship Inn, Wool

Creamy winter Leek and potato soup with crusty bread

Stilton and chestnut terrine with, Gordons Gin, cucumber and mint dip, malted brown toast and butter

Dorset pate with red onion chutney, malted brown toast and butter

Smoked trout, rocket, cherry tomato and caper salad topped with horseradish and black pepper vinaigrette

Roast British Turkey breast, bacon wrapped chipolata, sage and onion stuffing, roast potatoes

Slow cooked minted Lamb casserole with chive mash

Poached Salmon supreme on roasted peppers and red onions, topped with tomato and fresh basil sauce

Bacon wrapped chicken breast filled with cranberry and sage sausage meat on creamy mash and red wine
gravy

Roasted butternut squash and goats cheese tart on roasted leeks, topped with balsamic syrup

(all served with fresh vegetables and new potatoes unless otherwise stated)

Traditional Christmas pudding with brandy sauce

Belgian waffle topped with Vanilla ice cream, topped with butterscotch sauce

Mango sorbet with red berry coulis

Selection of British cheeses (mature cheddar, Somerset brie, Wensleydale with cranberries and Stilton) with biscuits and
onion chutney

Eton mess sundae – strawberry ice cream, fresh strawberries, raspberry coulis and meringue all topped off
with cream

2 Courses £18.50

3 Courses £23.50

Christmas Pre-order form

Party Name

Organiser

Contact Number.....

Date/Time of party.....

Total party number.....



Meal	Number	Special requirements/comments
Leek soup		
Stilton terrine		
Dorset pate		
Smoked trout		
Turkey		
Lamb casserole		
Poached Salmon		
Bacon wrapped chicken		
Goats cheese tart		
Christmas pudding		
Belgian waffle		
Mango sorbet		
Cheese and biscuits		
Eton mess sundae		