

# THE POACHER INN - XMAS DAY

2 Course 64.95 / 3 Course £72.95 per person

Children: 2 Course £41.50 / 3 Course £48

Glass of Prosecco on arrival

## STARTERS

**Chicken Liver & Orange Paté**

served with crusty roll & homemade chutney (GF option)

**Local Game Terrine**

served with pickles & crusty bread

**Roast Jerusalem Artichoke & Horseradish Soup**

served with bread & butter (V-GF option)

**Atlantic Prawn & Dorset Crab Salad with Marie Rose Sauce (GF)**

## MAINS

**Roast Turkey and Cranberry Sauce**

served with all the trimmings

**Roast Ribeye of Beef**

served with all the trimmings

**Poached Salmon Fillet with pink grapefruit & basil sauce**

on crushed potatoes & fine beans (GF)

**Wild Mushroom & Butternut Squash Wellington (V-GF)**

served with broccoli cheese & herby potatoes

## DESSERTS

**Traditional Christmas Pudding**

served with homemade brandy sauce

**Hot Chocolate Fondant**

served with Madagascan vanilla ice cream

**Raspberry Brulée**

served with shortbread biscuits

**Cheese Board (£3.00 supplement)**

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**Tea/Coffee & Mini Mince Pies**

Terms and conditions:

Max 10 guests. For larger groups please contact the venue directly on 01256 636518  
or email [thepoacher@poacherinn.co.uk](mailto:thepoacher@poacherinn.co.uk).

All parties need to be pre-booked and pre-ordered. Non-refundable deposit of £15 per head is necessary to confirm your booking, balance and pre-order to arrive 14 days prior to the event.

Cancellations: up to 10 days = 50% refunded    Up to 24 hours or less = No refund