



Festive Dinner at The Priory

1st - 23rd December 2026

4 Course Menu - £85

Festive Canapes

Starters

Freshly made selection of Artisan Rolls & Focaccia

Cauliflower & Hazelnut 'Dubarry Soup'
parsley crème fraîche, truffle

Kiln Roasted Salmon, Prawn & Avocado Tian
beetroot salsa, cucumber tzatziki, apple crisp

Confit Duck & Chicken Liver Parfait
toasted brioche, fig & date chutney

Shakespeare Brie Double Baked Souffle
mulled wine poached pear, parmesan crisp

Sorbet

Kir Royale
candied orange



Mains

All the below are served with braised red cabbage & panache of winter vegetables

Free Range "Mark Chilcott" Turkey

duck fat roast potatoes, sage & onion stuffing, bacon chipolata, bread sauce, cranberry sauce & roast jus

Fillet of Dorset Venison Wellington

wild mushroom & cranberry duxelles, duck fat roast potatoes, fine green beans, blackcurrant & port jus

Pan Fried Loin of Cod

saffron & caramelised onion duchess potatoes roasted courgette & thyme, glazed vine cherry tomatoes, white wine & mussel sauce

Roasted Root Vegetable Wellington

wild mushroom duxelles, creamed spinach, duck fat roast potatoes, red onion jus

Desserts

Priory Christmas Pudding

Custard & brandy butter

Dark Chocolate Torte

Confit orange sorbet, orange crisp

Panettone Bread & Butter Pudding

Cinnamon custard

Spiced Apple Mousse

Shortbread crumb, granny smith apple sorbet

Christmas Cheeseboard

homemade chutneys & Thomas Fudge's crackers

To Finish

Coffee with Cream

served with homemade mince pies