



Festive Lunch at The Priory

*1st – 23rd December 2026
3 Course Menu - £70*

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

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
homemade mince pies