

MENU

STARTERS

Curried Lentil, Parsnip & Apple Soup (Vo, GF)
with a crusty baguette

Prawn Cocktail (Gfo)
cold water prawns in a marie rose sauce on a bed of iceberg lettuce,
hint of hot smoked paprika, bread and butter

Portabello Stuffed Mushroom (vo)
flat mushrooms stuffed with a blue cheese, bacon, Carmelised onion and breadcrumbs.
Served with wild rocket salad and balsamic vinegar

Game Terrine
Coarse set terrine with duck, pheasant, venison, wrapped with smoked streaky bacon
Served with spicy plum and apple chutney and granary roll

Smoked Salmon
with a fennel, red cabbage & apple slaw, potato salad with a honey mustard dressing & crusty roll

MAIN COURSE

Roast Dorset Turkey
with sage and onion stuffing, sausage and bacon roll and cranberry sauce

Roast Topside Of Beef
with yorkshire pudding and horseradish sauce

Prime British Fillet Steak Medallions (GF)
with black pudding, wild mushrooms mustard and cream sauce.

Pan fried Fillet of Seabass (V)
sweet tomato sauce with spinach and garden peas

Celeriac Cranberry, Chestnut and Parsnip Loaf
with a white wine dijon mustard cream.
All Served with seasonal vegetables, roast and new potatoes

DESSERT

Warm Orange Cointreau & Chocolate Brownie
with cream of cornish ice cream (Gfo)

Treacle Tart
raspberry couli and ice cream

Black Forest Sundae
kirch soked cherries, sponge, ice cream, fresh cream
and chocolate shavings

Selection of fine Cheeses (Sup + 2.50)
nature cheddar, aged Stilton, And creamy Brie with real ale chutney, grapes, celery and Biscuits.

GF - Gluten Free - Gfo - Gluten Free option - V - Vegetarian - Vo - Vegetarian option



**THE SEVEN STARS
BOOKING FORM**

NAME									

Starters									
Lentil, Parsnip & Apple Soup									
Prawn Cocktail									
Portabello Mushroom									
Game Terrine									
Smoked Salmon									

Mains									
Roast Topside of Beef									
Roast Dorset Turkey									
Steak Medallions									
Fillet of Seabass									
Chestnut and Parsnip Loaf									

Desserts									
Christmas Pudding									
Treacle Tart									
Chocolate Brownie									
Black Forest Sundae									
Fine Cheeses									

Why not pre-order wine to accompany your meal?

2 courses £21.95 | 3 courses £27.95

£10 PER HEAD NON REFUNDABLE DEPOSIT REQUIRED WHEN BOOKING

FOR BOOKINGS: 01929 462292