

Christmas *at* PARNHAM

To start

Native oysters

Venison larb, winter roots

Celariac, stout butter, cavolo crisps (v)

To follow

Sharing meats

Roast Dorset goose, fenugreek sprouts, crab apple jelly

Mulled Issac cider brined bronze turkey, figgy pigs in blankets

Fermented cabbage steak, nutmeg, parsley gremolata (v)

Spiced garden roots, chestnut

Somerset Twanger mushrooms and leek

Potatoes, black garlic aioli, kale pesto

To indulge

Sharing puddings

St. Clementine's chocolate nemesis, Dorset yoghurt

Earl Grey rice pudding, nanna Lin's Christmas pudding

To complete

Baron Bigod, Dorset salt baked Parnham pears, Parnham honeycomb

TWO COURSE 45

THREE COURSE 65

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FOUR COURSE 75