

# THE GREEN

## Festive Dinner Menu 2021

Rye & sourdough bread with marbled Dorset seaweed butter (complimentary)

Mediterranean style tomato soup with chive oil (complimentary)

Halibut gravlax with Blackford horseradish crème fraiche £9

Bronze turkey terrine with cranberry dressing & purple potato salad £7

Lyme bay scallop ceviche with black pudding brandy snap £12

Partridge ballotine with Puy lentil salad, toasted walnut & sloe preserve £7

Dorset crab crème brûlée with girolle vinaigrette £9

Goats cheese mousse with beetroot salad & damson jam £7

Roasted duck breast, pancetta, turkey stuffing, duck fat potatoes & wild cranberry sauce £23

Char grilled Cornish hake with almond Skordalia & Dancing Ledge samphire £21

Fillet of local beef with cep sauce, red onion escabeche, bubble & squeak £29

Stuffed guinea fowl supreme with thyme mousseline, potato & cavolo nero £21

Homemade vegan burger with vegan mozzarella, salad, siracha mayo & chips £17

Organic spelt risotto with winter chanterelle & pickled roots £19

Dorset lamb burger with grilled onion, mixed salad & triple cooked chips £19

Slow cooked ham hock with winter greens & spiced puy lentils £19

Local artisan cheeses with Sherborne honey, chutney & handmade crackers

Ogle Shield, Westcombe Cheddar & Equinox £10

Pear poached in red wine with warm Christmas cake & Christmas pudding ice cream £9

Vanilla & passionfruit Crème Brûlée with pineapple and crab apple sorbet £8

Dark chocolate clafoutis with Griottine cherries, toasted almonds & Dorset seabuckthorn sorbet £11

Blackford meadowsweet mousse with kumquat confiture & citrus jelly £8

Carrot & ginger sticky toffee pudding with Sherborne castle brandy caramel & lime leaf ice cream £7

THE GREEN RESTAURANT

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