

THE THREE LIONS

À LA CARTE MENU

STARTERS

<i>Soup of the day served with crusty bread (v)</i>	£6.50
<i>Mosaic terrine of chicken and wild mushroom, sauce gribiche, toast</i>	£10.95
<i>Confit of salmon, cauliflower puree, dressed salad</i>	£9.95
<i>A salad of tiger prawns with apple and avocado, sauce cocktail</i>	£10.95
<i>A salad of couscous with sun-dried tomatoes, chilli, bittersweet peppers (v, vGN)</i>	£8.95
<i>A pithivier of roasted beetroot and feta cheese, buttered spinach (v)</i>	£8.95

MAIN COURSES

<i>Roast Dorset turkey, sprout tops, chestnuts and trimmings, thyme jus</i>	£17.50
<i>Roast belly of local pork, braised red cabbage, champ potatoes, parsley root, apple sauce, jus of sage</i>	£18.95
<i>Braised shoulder of lamb, parsley crumbs, white beans a la crème, heritage carrots</i>	£21.95
<i>Cod vienoise with fettuccini, little gem lettuce, Veloute of chives</i>	£20.95
<i>Pan-fried wing of skate with clams, buttered spinach, fondant potato, jus parisienne</i>	£18.95
<i>Parsley risotto with roasted squash, fricasee of wild mushrooms (v)</i>	£15.95

DESSERTS

<i>Christmas pudding, brandy sauce</i>	£7.95
<i>Cranberry posset with ginger sable, apple sorbet</i>	£6.95
<i>Bitter chocolate marquise with raspberry, mango sorbet</i>	£10.95
<i>Iced nougatine parfait with citrus fruits, passion fruit</i>	£8.50
<i>Vanilla crème brulee with spiced Pear, raspberry sorbet</i>	£7.95
<i>A selection of ice creams and sorbets</i>	£1.50 per scoop
<i>Selection of local cheese, pear and date chutney, biscuits</i>	£12.95