



STEP INTO THE FESTIVE MAGIC OF THE ITALIAN VILLA AT COMPTON ACRES FOR AN UNFORGETTABLE CHRISTMAS CELEBRATION IN SUPPORT OF FOREST HOLME HOSPICE.

ENJOY A DELICIOUS THREE-COURSE DINNER IN THE ELEGANT SURROUNDINGS OF THIS AWARD-WINNING VENUE, BEAUTIFULLY TRANSFORMED INTO A SPARKLING WINTER WONDERLAND.

AFTER DINNER, TAKE TO THE DANCE FLOOR WITH A GUEST DJ, OR TRY YOUR LUCK AT THE FUN CASINO FOR AN EVENING OF GLAMOUR, LAUGHTER, AND ENTERTAINMENT - ALL WHILE SUPPORTING A LOCAL CHARITY.



ARRIVAL GLASS OF PROSECCO OR MOCKTAIL



3 COURSE CHRISTMAS THEMED MENU



TEA, COFFEE AND MINCE PIES



VENUE DECORATED FOR CHRISTMAS



DJ & CASINO



STARTERS

BEETROOT CURED GRAVLAX OF SALMON

Rainbow Radish, Buckwheat Blinis, Lemon Crème Fraiche, Horseradish Snow

SMOKED DUCK AND HAM CARPACCIO

Prunes Soaked in Port and Earl Grey Tea, Baby Cress, Pressed Duck Leg, Bacon Crumb

TWICE BAKED GOAT'S CHEESE SOUFFLÉ

POACHED SPICED BLACK FIGS, HONEY GLAZED LAVASH CRISP

HERITAGE SWEET CARROT AND GINGER SOUP

Nutmeg Savoury Shortbread Biscuit

MAINS

PAN FRIED FILLET OF SEA BASS

Salt-Baked Celeriac Purée, Purple Sprouting Broccoli, Sea Herbs, Balsamic Sauce

BALLOTINE OF DORSET TURKEY

Cranberry and Sage Stuffing, Thyme and Garlic Fondant Potato, Butternut Purée, Pigs in Blankets, Winter Greens, Madeira Jus

ROASTED CHESTNUT AND WINTER VEGETABLE SHORTCRUST PIE

Creamy Nutmeg Mashed Potato, Winter Greens, Vegetarian Madeira Jus

SIDES

HOMEMADE CRANBERRY AND QUINCE CHUTNEY
TRADITIONAL BREAD SAUCE

DESSERTS

WARM CINNAMON AND APRICOT CHRISTMAS CAKE

Brandy Vanilla Anglaise

ADVOCAAT CRÈME BRÛLÉE

WINTER BERRY MOUSSE, ORANGE SABLÉ BISCUIT

DARK CHOCOLATE AND DORSET SEA SALT CARAMEL TART

CHANTILLY CREAM, POPPING CANDY

SELECTION OF 3 DORSET CHEESES

SOURDOUGH CRACKERS, GRAPES, CELERY AND ONION JAM

TEA COFFEE AND MINCE PIES

ALLERGEN MENU AVAILABLE UPON REQUEST





OR GO TO:

FORESTHOLMEHOSPICE.ORG.UK/ **EVENTS/CHRISTMASPARTY**

