

## BOOKING FORM

Contact name:	Date of function:
Company name:	Preferred time:
Telephone:	No in party:
Email:	Deposit enclosed:

**2 COURSES £19.95 p/p** NOT AVAILABLE FRI/SAT EVE  
OR SUN LUNCH

**3 COURSES £24.95 p/p**

Simply complete the booking menu & return by one month prior  
to event with a non-refundable deposit of £5 per person

STARTERS	TOTAL	NAMES
Pea & watercress soup		
Coarse Dorset paté		
Smoked haddock & mature cheddar cheese soufflé		
Sautéed chicken liver & pancetta salad		
Pan fried king prawn, avocado & chilli bruschetta		
Grilled flat mushroom		
<b>MAIN COURSES</b>		
Traditional roast turkey		
10oz prime ribeye steak		
Crispy braised pork belly		
Pan roasted lamb rump		
Oven baked cod loin		
Poached salmon on wild mushrooms		
Roasted root vegetable & mixed nut crumble tart		
<b>DESSERTS</b>		
Traditional Christmas pudding		
Bramley apple & winter berry crumble tart		
Baileys & white chocolate crème brûlée		
Sticky toffee pudding		
Dark chocolate & orange brownie		
Selection of cheeses & biscuits		

*The Saxon Arms*

## CHRISTMAS SEASON MENU 2017

THE SQUARE  
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# CHRISTMAS SEASON MENU 2017

## STARTERS

### Pea & watercress soup

with a swirl of creme fraiche & sunflower bread

### Coarse Dorset paté

served with real ale chutney & toasted brioche

### Smoked haddock & mature cheddar cheese soufflé

on spring onion & spinach  
with a grain mustard sauce

### Sautéed chicken liver & pancetta salad

with caramelised apple & red onion salad

### Pan fried king prawn, avocado & chilli bruschetta

with a lime & coriander dressing

### Grilled Portobello mushroom

topped with ratatouille & goats cheese  
& a basil pesto

## MAIN COURSES

### Traditional roast turkey

served with a chestnut & cranberry stuffing,  
pigs in blankets & a thyme jus with fresh seasonal  
vegetables & goose fat roasted herb potatoes

### 10oz prime ribeye steak {£5.00 supp}

served with grilled tomato, sautéed mushrooms,  
peas & chips

### Crispy braised pork belly

on a carrot & parsnip purée, creamed savoy  
cabbage & a cider sauce

### Pan roasted lamb rump

served with Dauphinoise potato, green beans,  
asparagus & Chantenay carrots & a rosemary jus

### Oven baked cod loin

topped with a herb crust on a sunblushed tomato,  
olive, mixed bean, chorizo & potato gnocchi cassoulet

### Poached salmon on wild mushrooms

with green beans, tenderstem broccoli, saute potatoes  
& a prawn & prosecco wine cream sauce

### Roasted root vegetable & mixed nut crumble tart

served with green beans, Chantenay carrots  
& a mushroom & blue cheese sauce

## DESSERTS

### Traditional Christmas pudding

served with a brandy sauce

### Bramley apple & winter berry crumble tart

served with a cinnamon ice cream

### Baileys & white chocolate crème brûlée

with a shortbread biscuit

### Sticky toffee pudding

served with a toffee sauce & vanilla ice cream

### Dark chocolate & orange brownie

with a dark chocolate sauce

### Selection of cheeses & biscuits

with celery, grapes, & chutney

## 2 COURSES £19.95

Not available on Friday or Saturday evenings or Sunday lunch

## 3 COURSES £24.95

Our dining area will be festively decorated &  
we will be taking Christmas Party bookings  
between December 1 to 24, 2017.

We look forward to seeing you & will make  
sure your visit to us is a special one

*Rod, Janette & the team*