BANKES ARMS

CORFE CASTLE

VILLAGE PUB & DINING WITH ROOMS

FESTIVE PARTY MENU

Our kitchen team create these dishes using produce that we aim to source locally wherever possible. We are proud to support our local suppliers.

Starters

Celeriac, white onion & cider soup, crème fraiche, hazelnuts, apple reduction.

Hot smoked salmon pate, horseradish, fennel, beetroot, focaccia.

Braised ox cheek, carrot, parsnip, vanilla, watercress.

Sage gnocchi, roasted garlic, squash, pecorino, pumpkin seeds.

Main

Brined & roasted turkey crown, cranberry & orange compote, sage & apple stuffing, pigs in blankets, turkey gravy.

Chicken supreme, pommes puree, leeks, wild mushrooms, cauliflower.

South coast cod, potato terrine, brown shrimp, fennel, miso beurre blanc.

Celeriac & artichoke cassoulet, braised white onion, pommes puree, kale.

Dessert

Dark chocolate tart, Dorset sea salt, chocolate brittle, crème fraiche.

Burnt apple parfait, poached pear, almonds, white chocolate.

Christmas pudding, brandy custard, sweet cranberry compote.

West Country cheeses, apple chutney, grapes, quince, sourdough crackers (supp £5)

Tea/Coffee & warm mince pie £4.50

Two Course £32/Three Course £39

Please inform a member of staff regarding any allergies, intolerances or dietary requirements before placing your order. For tables of 8 and above discretionary service charge of 12.5% will be added to your bill. Please inform a member of the team if you would like it to be removed. A deposit of £15pp will be required at the time of booking.

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