



JUBILEE WEEKEND MENU
2ND-5TH JUNE 5PM-
8.30PM

Grilled Dorset Snails
sauce Bourguignon

Paupiette of Lemon Sole
crab mousse
sauce vin jaune

Stuffed Saddle of Lamb
white wine and thyme jus,
seasonal vegetables

Summer Cup
pimms, elderflower & mint,

Baked Alaska
strawberries and cream

