



Sample Set Menu

Appetiser

Chefs soup of the day

English Goat's Cheese with green leaves

Scottish Smoked Salmon with coriander crème fraiche & cucumber salad

Medley of mushrooms with a warm salad and chilli Salsa

Main Course

Prime rib eye steak served with red wine jus

Creamy chicken in a tarragon and turmeric sauce with courgette julienne

Vegetable Moussaka

Medallions of Venison with a cranberry reduction

Locally Caught Sea bass on a bed of spinach, finished with lemon and olive dressing

Pan- fried fillet of Sea Bream with caper dressing and young leeks.

A range of local specials as available

All main Courses are served with Seasonable Vegetables;
many of our vegetables are grown in the vineyard.

Dessert

Assiette of PV's Desserts~ Selection of Desserts for two People

Chocolate ganache and Raspberry Puree

and dark Chocolate Sorbet

Summer fruit Pavlova with Dorset cream

Apricot Tatin served on an Almond Base with Vanilla Ice Cream

Purbeck Ice Creams and Sorbets

A selection of finest English and other farmhouse cheeses

Freshly Brewed Coffee and Petit Fours

Speciality Coffee and Teas also available

Two Courses £18:00

Three Courses £22:00