THE

SUNRAY

OSMINGTON

MENU

CHRISTMAS

Two Courses £31.50

Three Courses £35.50

Starters

Homemade Leek & Potato Soup (v, vea, gfa)
Homemade leek & potato soup with crispy leeks & focaccia.

Dill Cured Salmon (gfa)
Served with pickled cucumber, beetroot and lemon crème fraîche.

Pheasant Paté (v, gfa)
Served with bagel bites, pickled onion relish and house salad.

Duck Leg Salad (gfa)
Crispy duck leg with chicory and pomegranate seeds.

Mushroom Parfait (gfa, v)
Served with toasted brioche, pickled shimeji mushrooms and house salad.

Festive Mains

Traditional Roast Turkey (gfa)
Served with stuffing, roast potatoes, pigs in blankets, honey roasted parsnip, carrot & swede mash, roasted chestnut brussel sprouts, homemade Yorkshire pudding & gravy.

Beetroot and Butternut Squash Wellington (gfa, v, vea)
Served with roast potatoes, honey roasted parsnip, carrot swede mash, roasted chestnut brussel sprouts, homemade Yorkshire pudding & gravy

Roasted Duck Breast
Tender duck breast served with creamy dauphinoise, sautéed chard & a peppered duck sauce.

Slow Braised Short Rib (gf) (+4 supplement)
Slow cooked, tender beef short rib with carrot & swede mash, crispy cabbage & gravy.

Pan Fried Fillet of Cod (gfa)
Served in a beurre rouge, with crushed new potatoes and chard.

Pub Classics

The Sunray Burger (gfa)
Aberdeen angus beef or beetroot & butternut squash burger, mature cheese, bacon, burger sauce, burger relish & brioche bun. Served with fries, BBQ sauce & coleslaw.

Sunray Seasonal Salad (v, vea)
Grilled chicken or grilled halloumi, mixed salad leaf, roasted butternut squash, pickled radish, pearl barley, pumpkin seeds & chestnuts.

Minted Lamb Pie (vea)
Shortcrust, hand-crimped pie, creamy mash, herb buttered carrots, broccoli & parsnip crisp and rich red wine jus.

Mushroom Curry (gf, v, vea)
Creamy mushroom tikka masala served with fluffy jasmine rice, poppadom & mango chutney..

Festive Focaccia (gfa)
Focaccia with turkey & pigs in blankets, served with roasties and gravy.

Sides

Dauphinoise Potatoes (gfa,v) 4
Extra Roasties (gf, vea) 4
Extra Yorkshire (v) 2.25

Extra Gravy (gfa, vea) 1
Extra Veg (gf, vea) 4.25
Pigs in Blankets 5
Maple & Chestnut Brussel Sprouts (gf, v) 4.25
Carrot & Swede Mash (gf, v) 4.25

Skin on Fries (gf, v) 4
Sweet Potato Fries (gf, v) 4.25
Garlic Focaccia (v) 4.25

Desserts

Mince Pie Profiteroles
Served with brandy whipped cream.

Lemon Tart
Lemon curd in a flakey pastry crust with torched Italian meringue.

Baileys Crème Brulée (gfa)
Served with shortbread biscuits and Craigs Dairy salted caramel ice cream.

Black Forest Christmas Pudding
Homemade chocolate and cherry Christmas pudding with cherry coulis & custard.

Cheeseboard (gfa) (+4 supplement)
Dorset Red, mature cheddar, Roquefort, chutney, fruit & a selection of biscuits.

Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100 percent free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements.

(ve) - vegan
(v) - vegetarian
(vea) - vegan available
(gf) - gluten free
(gfa) - gluten free available