

Available Monday - Saturday
from 1st - 23rd December
Pre-booking required.

Festive Set Menu

The Clock Inn



Bread for the table

To Start

Curried squash soup, carrot crisps (ve)(gf)

Crispy, breaded camembert with cranberry sauce (v)

Classic prawn cocktail, homemade Marie Rose sauce, Charmouth Bakery granary bread, butter (gfa)

Smoked salmon, mini potato rostitis, dill crème fraiche

Wild game, pancetta, and prune terrine, spiced plum chutney, Charmouth Bakery granary bread

Mains

Traditional Christmas dinner, roast RJ Balson's turkey, duck fat golden roast potatoes, pigs in blankets, homemade sausage and sage stuffing, braised red cabbage, turkey gravy, seasonal veg (gfa)

Braised Oxtail stew, slow braised beef, red wine and festive spices, creamy mash, dumpling (gfa)

Mushroom, cranberry, and brie wellington golden roast potatoes, braised red cabbage, veggie gravy, and seasonal veg (v)

Nut roast with golden roast potatoes, braised red cabbage, gravy, and seasonal veg (ve)(gf)

Homemade salmon en croute, seasonal veg, mini golden roast potatoes, creamy, dill sauce

Roasted duck breast, plum gravy, seasonal greens, dauphinoise potatoes (gf)

Desserts

Traditional Christmas pudding with brandy sauce (gfa)

Chocolate brownie with ice cream (gf)

Homemade apple. cinnamon, and raisin crumble with custard

Duo of local cheeses with crackers, fruit, and spiced plum chutney

Warm mince pie and a hot drink of your choice: tea, coffee, or hot chocolate

(ve) = vegan (v) = vegetarian (gf) = gluten free (gfa) = gluten free available

Some of our menu items contain nuts, gluten, & other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve.

