

CHRISTMAS PROGRAMME

Christmas at The Poachers Inn is relaxed with a friendly atmosphere, good food, fine wine, real ales and comfortable surroundings.

Christmas Eve - Thursday 24th December

Welcome to The Poachers Inn, check in to your luxury en suite accommodation. Afternoon tea with a slice of Dorset Apple cake served between 3pm & 5pm. Relax in the lounge before dinner in the restaurant choosing from the daily specials or a la carte menu

Christmas Day - Friday 25th December

Full English breakfast 9am to 9.45am
A traditional Christmas lunch
3.00pm Queens's speech
5.00pm Christmas cake and tea
8.00pm Sumptuous Christmas night cold buffet.

Boxing Day - Saturday 26th December

Full English breakfast 9am to 9.45am
Day at leisure, maybe time to walk off the previous few days indulgences! Afternoon tea with a slice of Dorset Apple cake served between 3pm & 5pm. Relax in the lounge before dinner in the restaurant choosing from the daily specials or a la carte menu.

Sunday 27th December

Full English breakfast 9am to 9.45am
Additional days of accommodation are available at the rate of £105.00 per night dinner bed & breakfast. Accommodation supplements will be charged for superior rooms/suites please telephone for further information & availability.

£175.00 per person sharing a twin or double room for two nights
£255.00 per person sharing a twin or double room for three nights

NEW YEAR PROGRAMME

New Years at The Poachers Inn is great fun, relaxed and friendly with good food, fine wine, real ales and dancing! This year's theme is 'We love the movies'. Please feel free to dress up or not!

New Years Eve - Thursday 31st December

Welcome to The Poachers Inn, check in to your luxury en suite accommodation. Afternoon tea with a slice of Dorset Apple cake served between 3pm & 5pm.. Relax in the lounge before dinner in the restaurant choosing from our New Years Eve dinner menu.

Champagne at midnight

Dancing until the early hours

New Years Day - Friday 1st January

Brunch served from 10.00am to 11.30am

Day at leisure, maybe time to walk off the previous few days indulgences! Afternoon tea with a slice of Dorset Apple cake served between 3pm & 5pm. Relax in the lounge before dinner in the restaurant choosing from the specials or a la carte menu.

Saturday 2nd January

Full English breakfast 9am to 9.45am
Additional days of accommodation are available at the rate of £105.00 per night dinner bed and breakfast. *
Accommodation supplements will be charged for superior rooms or suites please telephone for further information and availability.

£215.00 per person sharing a twin or double room for two nights *

CHRISTMAS
&
NEW YEAR
2009



Have a relaxing time contact Abbot taxis on
07774 672608
6/7 seaters available
at the rear of The Poachers Inn

The Poachers Inn
Piddletrenthide Dorchester Dorset DT2 7QX
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Email: info@thepoachersinn.co.uk www.thepoachersinn.co.uk

The
Poachers Inn

CHRISTMAS FUNCTIONS

To Start

Homemade celeriac and apple soup with croutons served with fresh bread

Classic prawn cocktail, North Atlantic prawns bound in a marie-rose sauce on a bed of mixed leaves with lemon and granary bread

Pork and game terrine, ground pork with pigeon and pheasant wrapped in bacon served with red onion marmalade and granary toast

Deep fried breaded brie served with mixed leaves and a cranberry and orange relish

Main Course

Traditional roast turkey with a sage, lemon and chestnut stuffing and all the trimmings

Roast topside of beef with a rich red wine gravy, Yorkshire pudding, roast potatoes and seasonal vegetables

Fillet of Scottish salmon with crushed new potatoes, seasonal vegetables and hollandaise sauce

Risotto of pumpkin, sage and parmesan with toasted pumpkin seeds, pumpkin oil, rocket and aged balsamic

Dessert

Traditional Christmas pudding with brandy sauce

Baked apple stuffed with mincemeat with vanilla ice cream

Chocolate and cardamom mousse with orange caramel

A selection of local cheeses, Somerset brie, Blue Vinney and Coastal cheddar, served with grapes and an assortment of biscuits

2 courses £13.95 per person

3 courses £17.50 per person

CHRISTMAS DAY MENU

To Start

Homemade celeriac and apple soup with croutons served with fresh bread

Salmon and watercress roulade with lemon and dill dressing

Goats cheese and slow roast tomato bruschetta with roast red pepper coulis

Carpaccio of beef with rocket, shaved parmesan, truffle oil and aged balsamic

Followed by

Champagne sorbet

Main Course

Traditional roast turkey with sage, lemon and chestnut stuffing and all the trimmings

Roast topside of beef with a rich red wine gravy, Yorkshire pudding, roast potatoes and seasonal vegetables

Baked salmon en croute with a fennel stuffing, seasonal vegetables and lemon butter sauce

Nut roast with wild mushroom sauce, new potatoes and seasonal vegetables

Dessert

Traditional Christmas pudding with brandy sauce

Apple, cranberry and orange crumble with homemade custard

Rich chocolate torte with chocolate ice cream

Selection of local cheeses, Somerset brie, Blue Vinney, Coastal cheddar served with grapes and an assortment of biscuits

Freshly filtered coffee or a pot of tea served with chocolate mints

£54.95 per person

NEW YEARS EVE

To Start

Homemade celeriac and apple soup with croutons served with fresh bread

Potted salmon with granary toast and pickled gherkins

Warm salad of pigeon and black pudding with a sherry jus vinaigrette

Deep fried breaded brie with onion and red pepper jam on a bed of mixed leaves

Followed by

Champagne sorbet

Main Course

Whole roast partridge with roast potatoes, cabbage with bacon and chestnuts, bread sauce and a port jus

Roast sirloin of beef with roast potatoes, Yorkshire pudding, carrot & swede puree, winter greens and a red wine and mushroom gravy

Braised puy lentils in red wine, tomato and oregano layered between potato and aubergine topped with a creamy white sauce and feta cheese with a mixed salad

Baked cod steak on garlic and olive oil mash with spinach and a mustard and pancetta sauce

Dessert

Mulled wine poached pear in it's own syrup with vanilla ice cream

Rich dark and white chocolate fondant pudding with strawberry ice cream

Blackberry mousse with cinnamon shortbread

Selection of local cheeses, Somerset brie, Blue Vinney, Coastal cheddar served with grapes and an assortment of biscuits

Freshly filtered coffee or a pot of tea served with petit fours

£34.95 per person