

LUNCH MENU

Available

Tuesday – Friday from 12.00pm to 2.00pm

STARTERS

Chefs Homemade Soup of The Day

Lobster Bisque

Served with brandy cream

Tender Sweet Chilli Chicken Strips

Severed on a garlic crouton & rocket salad

Chicken Liver Parfait

With red onion marmalade & roasted crostini

Deep Fried Gourmet Scampi

Served with dressed salad leaves & tartar sause

Melon, Mango & Pink Grapefruit Cocktail (v)

Served with passion fruit sorbet

Pressed Ham Hock Terrine

With toasted crostini and fig and cider chutney

Main Dishes

Choice of Roast of the Day

Oven Baked River Trout

Filled with wild mushroom & brown shrimps served with a herb and butter sauce

Honey Roast Gammon Ham on Champ Mash

Served with onion and parsley sauce

Confit of Duck

With Orange sauce & buttered spinach

Pan Fried Breast of chicken

With a tarragon and tomato cream

Pan Fried Calves Liver

With bacon & leek mash & onion gravy

Roasted Butternut Squash and Sweet Potato Risotto

Finished with parmesan shavings.

All main dishes are served with chef's selection of fresh seasonal vegetables' and potatoes

Sides

French Fries £2.50 Seasonal salad £2.50

CHEFS SELECTION OF DESSERTS

Two Course £17.95

Three Course £20.95

DINNER MENU

Available

Tuesday – Saturday from 6.30pm to 9.00pm

STARTERS

Chefs Homemade Soup of the Day

Pulled Ham Hock Terrine

Served with Poached Pear, Dressed Mixed Leaves & Apple Pear Chutney

Seafood Pancake

A Medley of Fresh Fish & Creamy Lobster Sauce

Chicken Liver Parfait

Served with Olive Oil Crostini & Cranberry Jelly

Tempura Fresh Scallops

Served with Sweet Chilli & Coriander Sauce

Roasted Red Pepper, Red Onion & Goats

Cheese Tartlet

Served with Dressed Mixed Leaves

Tortellini with Crab, Lobster & Prawn

Topped with Parsnip Crisps

Sean's Special Hors D'oeuvres

Smoked Salmon, Avocado Prawn & Brown Shrimps

Served with Buttered Brown Bread

MAIN DISHES

Traditionally Cooked Boeuf Bourguignon

In Red Wine, Baby Onions, Mushrooms & Smoked Pancetta

Confit of Duck Leg Grand Marnier

Served on a Bed of Braised Red Cabbage, Orange Sauce & Grand Marnier Sauce

Char Grilled Rib Eye Steak

Grilled Cherry Tomatoes & Tempura Onion Rings

Oven Baked Fresh Scallops, Tiger Prawns & Sea Bass

Served with Chablis Cream Sauce

Three Cutlet Lamb Rack

Served on a Bed of Mint Mash & Lamb Gravy

Slow Roasted Pork Belly

Served with Black Pudding, Rosemary and Crispy Crackling

Breast of Chicken Kiev

Stuffed with Garlic Parsley Mousse, Lightly Crumbed & Pan Fried

Goats Cheese, Roasted Butternut Squash & Lemon Risotto

All main dishes are served with Chef's selection of fresh seasonal vegetables & potatoes

SIDES

French Fries £3.50

Seasonal Salad £3.50

CHEFS SELECTION OF DESSERTS

Two Course £25.95

Three Course £28.95

GOURMET MENU

Must be Pre-Ordered

A Minimum of 10 people is required per booking for this Menu

STARTERS

Chargrilled Fresh Asparagus (V)

With Soft Poached Egg & Parmesan Shavings
with Balsamic Glaze

Seared Local Scallops

Served with White Wine, Garlic & Spinach Dressing

Baked Avocado & Smoked Chicken

Topped with a Cheesy Crust

Lobster & Crab Bisque

Drizzled with Brandy Cream

Tempura Tiger Prawns

Served with Chilli Coriander Dip

MAIN DISHES

Pan Fried Tenderloin of Venison

Served with Black Pepper & Blueberry Sauce

Lobster Thermidor or Plain Grilled

Crispy Confit of Duck

Braised in Orange & Rosemary
Served with Orange & Cointreau Sauce

Fillet of Beef Medallions

Served with Brandy Sauce

Grilled Baby Lamb Cutlets

Served with Brandy Sauce

Vegetarian Choice on Request

*All Served with a selection of Fresh Vegetables &
Potatoes*

Choice of Fresh Homemade Desserts

Three Course £31.95

SUNDAY CARVERY

CHOICE OF STARTERS

FRESHLY COOKED FROM THE CARVERY

Roast Topside of Beef

Served with Yorkshire Pudding & Horseradish Sauce

Roast Loin of Pork

Served with Apple Compote

Roast Leg of Lamb

Served with Mint Dressing

Roast Breast of Turkey

Served with Cranberry Sauce

Chef's Fish Dish of the Day

Chef's Vegetarian Dish of the Day

All main courses are served with Chef's selection
of fresh seasonal vegetables and potatoes

CHOICE OF DESSERTS

Set Three course £19.95
(Children under 12 - £9.95)

Freshly Brewed Coffee £1.95



A SELECTION OF RESTAURANT MENUS

(Please note these menus are
subject to seasonal change)

RESTAURANT OPENING TIMES

LUNCH TIME

TUESDAY TO FRIDAY from 12 noon

EVENINGS

TUESDAY TO SATURDAY from 6.30pm

SUNDAY CARVERY

From 12 noon

CLOSED ALL DAY MONDAY

Please telephone 01202 593499
to make a booking

(Bookings for large parties over 8 people requires a £5
deposit per person)

DUDSBURY
Golf Club • Hotel and Spa

Dudsbury Golf Club – Hotel & Spa, 64 Christchurch Road,
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