



Christmas

MENU

STARTERS

Mackerel Fillet, Celeriac Remoulade & Parma Ham (GF)
Jerusalem Artichoke, Ricotta & Pickled Shallot Salad (GF)
Black Pudding & Cheddar Croquettes with Apple Sauce
White Onion Veloute, Truffle Oil, Crispy Onion & Fresh Crusty Bread (GF)

MAINS

Turkey Ballotine served with all the Festive Trimmings (GF)
Feather Blade of Beef, Red Cabbage, Mash Potato & Red Wine Jus (GF)
Bream Fillet with Cauliflower Puree, Spinach, Chorizo & Butter Bean (GF)
Leek, Stilton, Pesto, Roasted Garlic & Sage Risotto (GF)

DESSERTS

Christmas Pudding with Brandy Sauce
Sticky Toffee Pudding served with Vanilla Ice Cream & Toffee Sauce
Chocolate & Orange Delice with Chantilly Cream (GF)
Cheese Board (+£4 supplement)
Purbeck Sorbets Raspberry & Lemon Served with Amaretti Crumb (GF) (N)

2-Courses - £30 | 3-Courses - £35



THE
HAVEN

Boxing day & New year's day



BRUNCH MENU

10am – 3pm

BAKED CAMEMBERT Crusty Bread	£16
KEDGEREE Flaked fish, boiled rice & free range eggs	£14
HAVEN BREAKFAST Two sausages, back bacon, chestnut mushrooms, baked beans, plum tomato, free range eggs & toast Add black pudding £1	£15
VEGETARIAN BREAKFAST Two vegetarian sausages, chestnut mushrooms, baked beans, plum tomato, free range eggs, spinach & toast	£15
EGGS BENEDICT, WITH HAM	£13
EGGS FLORENTINE, WITH SPINACH	£13
EGGS ROYALE, WITH SMOKED SALMON	£15
All with poached free range eggs, hollandaise sauce & toasted muffin	
TOASTED MUFFIN Back bacon Fried free range eggs Breakfast sausage	All £7
SPICED AVOCADO Crushed & spiced avocado, poached free range eggs & toasted bloomer	£12 Add Bacon £1.50
CHILDRENS BREAKFAST <i>12yrs & under</i> Bacon, egg, beans & toast Sausage, egg, beans & toast	£8



**THE
HAVEN**

A discretionary 10% service charge will be added to your bill for our hard working staff.

Please inform a staff member of any dietary requirements or allergies. Our chefs can tweak majority dishes to cater for gluten & dairy free customers.