

# *Summer Lodge*

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

## *December Table d'hote and office parties 2008*

### *Starters*

*Summer Lodge Salad of Dorset Blue Vinny, Roasted Butternut Squash  
and Pumpkin Seed Dressing*



*Chicken Liver and Foie Gras Parfait with Glazed Apples, Muscat Jelly  
and Warm Brioche*



*Cream of Jerusalem Artichoke Soup, Grilled King Prawns*



*Warm Smoked Scottish Salmon with Celeriac Remoulade, Crispy  
Potato and Horseradish Cream*

### *Main Courses*

*Traditional Roast Turkey with Sage and Onion Stuffing,  
Chipolatas and Cranberry Compote*



*Cornish Brill Fillet with Sweet corn, Potato and Local Shellfish Hash,  
Lobster Sauce*



*Calves Liver with Champ Potatoes, Crispy Dorset Bacon,  
Fine Beans and Red Wine*



*Warm Tart of Wild Mushrooms, Caramelised Onions  
and Poached Egg with a Madeira Cream*

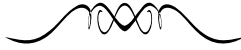


## Desserts

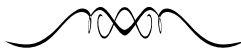
*Selection of Artisan Cheese*  
*(Supplement of £9.00 if taken as an extra course)*



*Summer Lodge Christmas Pudding with Brandy Sauce*



*Vanilla Crème Brûlée with Dried Fruit Compote,*  
*Shortcake Biscuit and Cinnamon Ice Cream*



*Selection of Ice Creams and Sorbets*

Please contact us directly at the hotel for all catering requirements large as well as small as we do recommend table reservations through all of December.

