

Driftwood Brasserie

Christmas Party Dinner Menu 2009



From 30 November to 24 December 2009
Served from 5:00 pm Monday to Friday



Three Courses £26.95

Starters

- Smokey Haddock Chowder served with a Docker's Wedge
- Poached Winter Pear and Rocket Salad with Stilton and Walnuts
- Ham Hock Terrine with Piccalilli and Seasonal Dressed Leaves
- Andalouse-style Crayfish Cocktail with Pickled Samphire Salad

Mains

- Pan-fried Breaded Turkey Escalope stuffed with Sage and Apricot with White Wine Butter Sauce
- Peppered Sirloin Steak with New Forest Mushrooms and a Cranberry and Shallot Compote
- Baked Salmon in Filo Pastry with a Pea and Watercress Puree and Creamy Dill Sauce
- Roasted Winter Root Vegetable Wellington with Braised Red Cabbage and White Onion Sauce

All of the above are served with a selection of seasonal vegetables and herb roast potatoes

Desserts

- Sticky Fig Pudding with Toffee Sauce and Clotted Cream Ice Cream
- Saffron and Papaya Crème Brûlée with Mango Sorbet
- Roasted Plum Eton Mess with Butterscotch Sauce
- Hot Chocolate and Macadamia Nut Fondant with White Chocolate Ice Cream

Coffee and mince pies to finish

**Driftwood Brasserie, First Floor Terrace, Dolphin Quays,
The Quay, Poole, BH15 1HU
Reservations: 01202 – 66 85 85**