



Christmas menu

Starters

- Devilled whitebait served with citrus mayo and green salad
- Dorset apple & parsnip soup served with toasted sourdough & our herb butter VE option
- Pulled ham hock & leek gratin served with toasted sourdough and green salad gf option
- Pan fried Dorset scallops, crushed peas, dorset pancetta lardons, micro herb (supplement £4.0) gf
- Spiced butternut squash risotto with parsnip crisps & micro herbs VE

Mains

- Local Dorset braised lamb shank, red cabbage, parsley mash with a red wine jus (supplement £10.0) gf
- Roast Dorset turkey, cranberry stuffing, pigs in blankets, roast potatoes, seasonal vegetables & gravy gf
- Fresh baked red snapper fillet, herbs & citrus crushed potatoes, ratatouille gf
- Spinach & mushroom linguine, with cream sauce & baked goats cheese gf option
- Vegan red lentil & leek dahl hotpot topped with sweet potato mash served with kale VE gf

Puddings

- Christmas pudding with Brandy sauce & redcurrants Gf option
- Vanilla cheesecake with a mulled wine berry compote
- Poached mulled wine pear crème brulee served with Saxon shortbread gf
- Vegan sticky toffee pudding, with vegan vanilla bean ice cream VE
- Chocolate & cranberry brownie with clotted cream ice cream & toasted almonds

Two Course

£ 27.50

Three Course

£ 34.50

Available for pre order only
1st - 23rd December 2023
£10 per head deposit

The Saxon Inn, Child Okeford, DT11 8HD

tel.01258 860310

email. thesaxoninn2022@gmail.com

Contact Sarah to make your booking

VE= vegan, Gf= gluten free, Gf opt= gluten free option available.

Please let us know if you require further allergen and ingredient information. Due to an open kitchen, low-level cross-contamination from ingredients can occur during the production process.