



Firefly.

Christmas Day 2026

On arrival

Canapés & Roebuck Estate bubbles

To start

Truffled celeriac velouté, *Firefly focaccia, pickled shimeji & roasted hazelnuts*

Lyme Bay scallops, *curried cauliflower, shallot & pine nut dressing*

Jurassic Coast mushroom parfait, *beer pickled onions, brioche toast*

Silverlake Estate venison carpaccio, *Jurassic mushrooms, caper berries, mustard & parsnip*

Mains

Butter poached turkey breast, *leg ballotine, pancetta & apricot stuffing, Brussels sprout fricassee, duck fat fondant & pan gravy*

Aurox beef Wellington, *black garlic pomme purée, sesame crusted carrot, cavolo nero & jus*

Sage gnocchi, *honey goats curd cream & chestnut pangritata*

Tronçon of turbot, *Roebuck Estate champagne sauce, Poole Bay clams, chalk stream trout roe caviar & samphire*

All main courses served with seasonal trimmings & beef dripping roast potatoes

Desserts

Firefly Christmas pudding, *spiced satsumas, brandy butter sauce*

Dorset Blue Vinny, *Godminster truffle cheddar, St. Peter's Yard crackers, quince and vintage port*

Mulled wine poached pear, *pumpkin seed granola, vanilla mascarpone & truffled maple syrup*

Assiette of chocolate, *Silverlake Estate foraged berries & hazelnuts*

To finish

Petit fours and coffee

£120 PER ADULT

£60 PER CHILD, AGED UP TO 12 YEARS

£60 deposit per person is required when booking.



Please let us know of any allergies or dietary requirements when you pre-order.