



The Market House Festive Menu

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**Thank you for your enquiry to let us host your Christmas party
2024**

**Available from 18st November 2024 to 10st January 2025, our 3-
course Festive menu will take you right through the Christmas
period, whether you're catching up with old friends or work
colleagues in November or celebrating with family just before
the big day itself.**

2 Courses £28.50

3 Course £32.50

Why not pre-order a glass of Prosecco on arrival for £7.



STARTERS

- **Trio Of Arancini.**
3 Moreish Arborio rice balls, Spicy Italian sausage & mozzarella, goats cheese & Caramelised onion & mushroom & truffle oil gently fried served with a salad garnish and spicy fruit chutney.
- **Wild Boar, Plum & Brandy Pâté.**
Course pork liver pâté with wild boar, cognac & plum served with lightly toasted ciabatta, salad garnish & real ale chutney.
- **Carrot & Coriander Soup. (Ve) (GFA)**
Homemade Carrot & Coriander soup served with a freshly baked petit pain.
- **Salmon & Cream Cheese Roulade.(GFA)**
Cream cheese with chives rolled with smoked salmon, served with a salad garnish & a lemon & dill mayonnaise.

MAINS

- **Traditional Roast Turkey.**
The Christmas classic! Served with a pig in blanket, sage & onion stuffing, Yorkshire pudding, roast potatoes and seasonal vegetables.
- **Pan Fried Sea Bass.**
A fillet of sea bass, gently pan fried served with a medley of seasonal vegetables and a garlic & herb butter.
- **Wild Boar, Pork, Apple & Cider Pie. (GF)**
A deep filled shortcrust pastry pie filled with tender chunks of wild boar, pork, apple & cider served with new potatoes and seasonal vegetables.
- **Festive Burger.**
Turkey slices, sage & onion stuffing, a seasonal vegetable rosti & cranberry sauce in a bun skewered with a pig in blanket and served with carrot & parsnip chips.
- **Butternut Squash & Caramelised Onion in Beetroot Pastry. (Ve)**
A beetroot pastry tart filled with butternut squash, caramelised onions & spinach topped with quinoa & mixed seed crumb.



DESSERTS

- **Christmas Pudding.**
Served with brandy sauce.
- **Christmas Pudding. (Ve)**
Served with vegan custard.
- **Caramel Apple Tart. (GF)**
A pastry case filled with an apple fruit filling topped with demerara sugar and finished with a drizzle of toffee sauce served with your choice of cream or custard.
- **Sicilian Lemon Cheesecake.**
A biscuit base with a smooth lemon cheesecake studded with chunks of lemon muffin sponge, topped with hand piped cream, more chunks of lemon muffin sponge, white chocolate shavings and a tangy lemon compot, finished with sweet snow.
- **Toffee & Honeycomb Cheesecake.**
A crunchy biscuit base with a white chocolate cheesecake, studded with white chocolate honeycomb pieces and finished with fresh cream, toffee sauce, white chocolate shavings and more chocolate honeycomb pieces.

Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptors do not include all ingredients. If you have any questions, allergies or intolerances, or you require allergen information, please let us know before ordering. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. Our fish has been carefully filleted, however some small bones may remain. If you require more information, please ask your server.

†Fish dishes may contain small bones