

# Menu Brigadier

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## STARTER

Leek & potato soup (v)

Tomato & basil soup (v)

Dorset country pate, red onion marmalade

Prawns, Bloody Mary dressing, pickled cucumber

## MAIN

Roast topside of Dorset beef, roast potatoes, yorkshire pudding

Breast of chicken, fondant potato, spinach, wild mushrooms, red wine sauce

Pan fried salmon, crushed new potatoes, salsa verde

Wild mushroom & leek wellington, Dorset blue vinny sauce (v)

## DESSERT

Lemon posset, shortbread, raspberry

Dorset apple cake, prune compote, crème anglaise

Dark chocolate mousse, chocolate chip cookie, popcorn

Trio of dairy ice-creams, brandy snap, fruit compote

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**£35 PER PERSON (EX VAT)**

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THE TANK MUSEUM

# Menu Major General

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## STARTER

Potato, parsley & truffle soup (v)

Salmon terrine, horseradish, shallots

Pressed Dorset ham hock, piccalilli, capers

Goats cheese mousse, beetroot, pinenuts (v)

## MAIN

Slow cooked breast of Dorset lamb, bubble & squeak, crispy bacon,  
cumberland sauce

Belly pork, boulangere, caramelised apple, Dorset cider sauce

Pan fried coastal bream, saffron potatoes, chorizo, tomato dressing

Roasted red pepper polenta, heirloom tomatoes, aioli, watercress (v)

## DESSERT

Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream

Lemon cheesecake, raspberry sorbet, cocoa tuille

Apricot frangipane tart, orange blossom sorbet, granola crumb

Trio of dairy ice-creams, brandy snap, fruit compote

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**£40 PER PERSON (EX VAT)**  
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THE TANK MUSEUM

# Menu Lieutenant General

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## STARTER

Dorset watercress & mint veloute, pea pesto, brioche (v)

Portland crab, crab mayonnaise, grapefruit, apple, sunflower seeds

Chicken liver, saffron butter, spiced quince chutney

Dorset blue vinny, figs, candied walnut, rocket

## MAIN

Braised Dorset beef blade, black truffle dauphinoise, caramelised grelots,  
peppercorn sauce (replace blade with 7oz fillet £5 supp.)

Corn fed chicken breast, confit chicken thigh, pomme aligot, baby leek, roast  
chicken gravy

Pan fried hake, herb crust, butterbean cassoulet, crème fraiche

Parmesan & thyme gnocchi, chestnut mushrooms, cauliflower, lemon (v)

## DESSERT

Vanilla poached pear, rum & raisin puree, clotted cream ice-cream, meringue

Cherry clafoutis, orange parfait, honeycomb

Selection of local cheeses, chutneys, crackers, grapes & celery

Trio of dairy ice-creams, brandy snap, fruit compote

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**£45 PER PERSON (EX VAT)**  
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THE TANK MUSEUM