

3 Course Sample Menu

Leek & Potato Soup, Cheddar & Chive Dumpling (v)

Ham Hock Terrine, Piccalilli, Capers

King Prawns, Baby Gem, Bloody Mary Dressing, Pickled Cucumber

Pea, Broad Bean & Mint Risotto, Parmesan Tuille (v)

Braised Blade of Dorset Beef, Dauphinoise Potatoes, 'Little Willie' Ale Gravy

Breast of Chicken, Fondant Potato, Wild Mushrooms, Spinach, Red Wine Jus

Pan Fried Hake, Lemon & Herb Crust, Cassoulet, Crème Fraiche

Dorset Blue Vinny & Caramelised Onion Tart, Dressed Watercress & Candied Walnuts (v)

Lemon Posset, Raspberry, Shortbread

Dorset Apple Cake, Prune & Armagnac Compote, Crème Anglaise

Dark Chocolate Mousse, Chocolate Chip Cookie, Popcorn

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice-cream

£35 pp ex VAT

Please note that all menu items are subject to availability and seasonality. If there is something in particular you are looking for then please do let us know as our team of in-house chefs are more than willing to design a menu tailored to your event. We work with a variety of Dorset based suppliers and make the most of seasonal produce that is available to us throughout the year. Guests with allergies or dietary requirements can be catered for with menu adjustments or separate options, please let us know in advance.



THE TANK MUSEUM