

THE
DORSET
• FREE HOUSE •

CHRISTMAS
2025

bookings@thedorset.co.uk
01273 818 527
www.thedorset.co.uk

Two & Three Course Set Menu

Glass of Prosecco or Soft Drink on Arrival

Starters

Duck and Orange Pâté

Rich duck and orange pâté, spiced plum chutney, mini brioche
(Ask for GF)

Prawn Cocktail

Icelandic prawns, Marie Rose sauce, little gem, avocado, lemon, paprika

Mushroom Bruschetta

Mushrooms, cream, parsley, nutmeg, seasoning, toasted sourdough
(Ask for VE | Ask for GF)

Parsnip & Apple Soup

Parsnip, onion, apple, ground coriander, plant cream, chives, Parmesan

Mains

Festive Roast

Roast turkey or British beef, roasted potatoes, seasoned carrots, swede, red cabbage, pigs in blankets, Yorkshire pudding, thyme

Vegan Red Thai Potato & Butternut Pie

Sweet potato, butternut squash, coconut, coriander, basil, red thai curry, kale, roasted potatoes, red cabbage
(VE)

Stuffed Aubergine

Aubergine, spiced couscous, chickpeas, tomato, mixed herbs, roasted potatoes, sautéed kale
(VE)

Oven-Roasted Sea Bass

Sea bass fillet, spiced potato, sautéed winter greens, lemon-dill dressing

Dessert

Sticky Toffee Pudding

With madagascan ice cream and toffee sauce
(VE | GF)

Millionaire's Dark Chocolate Hazelnut Brownie Tart

With vanilla ice cream

Apple Crumble

With crème anglaise

Festive Drink Packages

Wine by the Bottle

Chenin Blanc, Writer's Block, South Africa | £26.50

A medley of ripe fruits, pear, peach, and honeydew melon with zesty, citrus finish

Pinot Grigio, Bello Tramonto, Italy | £28.50

Straw yellow in appearance, this well-balanced Pinot Grigio has a rich fruity aroma

Sauvignon Blanc, Te Aka, New Zealand | £36.50

Aromas of guava and melon interlaced with tomato leaf and ripe nettle greens

Tempranillo, Tinto Viña Palomeras, Spain | £27.50

Aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a hint of vanilla

Malbec, Club de Campo, Argentina | £32.50

Beautiful ruby colour with aromas of redcurrants, cherries, plums, and a hint of spice

White Zinfandel, Charlie Zin, USA | £28.50

Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste

Pinot Grigio Rosé, Bello Tramonto, Italy | £29.50

Fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate

Prosecco, Casa Vinicola, Botter DOC, Italy | £34.50

Delicate bready aromas with harmonious flavours of mature apple and fresh fruit

Beer Buckets

Sol | £33.50

6 bottles of Sol Mexican lager

Bulmers | £36.50

6 bottles of Bulmers Original Apple Cider

Desperados | £34.00

6 Bottles of Desperados tequila flavoured lager

Old Mout | £37.50

6 bottles of Old Mout Kiwi & Lime Cider

Low & No | £31.00

6 bottles of low and no alcohol beers

Lucky Saint

Beavertown Lazer Crush IPA

Old Mout Berries & Cherries Cider

Four Pint Pitchers

Cruzcampo

£25

Birra Moretti Sale Di Mare

£28

Beavertown Neck Oil

£27

Brixton Brewery Reliance Pale Ale

£27

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (from 5pm)	Sunday (from 5pm)
1st December Two Course £26.95 Three Course £31.95	2nd December Two Course £26.95 Three Course £31.95	3rd December Two Course £26.95 Three Course £31.95	4th December Two Course £31.95 Three Course £35.95	28th November Two Course £31.95 Three Course £35.95	29th November Two Course £31.95 Three Course £35.95	30th November Two Course £26.95 Three Course £31.95
8th December Two Course £26.95 Three Course £31.95	9th December Two Course £26.95 Three Course £31.95	10th December Two Course £26.95 Three Course £31.95	11th December Two Course £31.95 Three Course £35.95	5th December Two Course £31.95 Three Course £35.95	6th December Two Course £31.95 Three Course £35.95	7th December Two Course £26.95 Three Course £31.95
15th December Two Course £26.95 Three Course £31.95	16th December Two Course £26.95 Three Course £31.95	17th December Two Course £26.95 Three Course £31.95	18th December Two Course £31.95 Three Course £35.95	19th December Two Course £31.95 Three Course £35.95	20th December Two Course £31.95 Three Course £35.95	21st December Two Course £26.95 Three Course £31.95
22nd December Two Course £31.95 Three Course £35.95	23rd December Two Course £31.95 Three Course £35.95	24th December Two Course £31.95 Three Course £35.95	25th December Closed	26th December Two Course £31.95 Three Course £35.95	27th December Two Course £31.95 Three Course £35.95	28th December Two Course £31.95 Three Course £35.95
29th December Two Course £31.95 Three Course £35.95	30th December Two Course £31.95 Three Course £35.95					

Allergen information is available in our allergen guide which can be accessed by visiting www.ohsobrighton.co.uk/christmas2024, or scanning the QR code on your table using your device.

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptions do not include all ingredients.

If you have any questions, allergies, intolerances, or need help accessing our allergen information, please let a member of the team know prior to ordering.