

## Set Menu

---



AURUM  
RESTAURANT

MONDAY- THURSDAY  
12PM-4PM

Two course - 24  
Three Course- 27

## STARTERS

---

### SOUP OF THE DAY

*Seasonal home made soup*

### DORSET CRAB CAKES

*Asian Salad, Soy, Chilli Ginger Dressing  
(3,4,6,9,13)*

### BURRATA

*Heritage Tomatoes and Basil Oil  
(1,9,V)*

### TOMATO AND AVOCADO BRUSCHETTA

*Slow-roasted heritage tomato, avocado, basil, aged balsamic  
(3,VG)*

## MAINS

---

### STUFFED AUBERGINE

*Quinoa, courgettes, red pepper and spiced tomato  
sauce  
(VG)*

### CRAB LINGUINI

*Crab Meat, Cherry Tomatoes, Chilli, Garlic and Basil  
(3,4,9)*

### SLOW ROASTED CORN-FED CHICKEN BREAST

*Pumpkin Puree, Braised Hispi Cabbage, Wild Mushroom Jus  
(8,9,10,13)*

### MUSSELS (MOULES MARINIERE)

*Creamy White Wine Sauce, Shallots, Leeks, Parsley  
(A,3,5,9)*

## DESSERTS

---

### STRAWBERRY EATON MESS

*Apricot, Strawberry Ice Cream  
(6,9)*

### CHOCOLATE FUDGE CAKE

*Chocolate Sauce, Caramel Ice Cream, Seasonal  
Berries  
(3,6,9,)*

### CREME BRULEE

*With Vanilla Ice Cream  
(6,9)*

*Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill*

**Dishes may contain the following allergens:**

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin