



New Years Eve Dinner Menu

£75.00 per person

Served at £7.45pm

Wild mushroom and truffle veloute smoked crispy bacon (GF)

Crab, crayfish, crevette and avocado cocktail (GF)

Pear, apple, goats cheese and walnut (V) (GF)

Duck, chicken and pigeon terrine celeriac remoulade (GF)

Trio of compressed melon mint, raspberry sorbet (V) (GF)

Baked scallop gratin

Champagne sorbet (V) (GF)

Roast fillet of beef braised beef croquette, cauliflower puree, smoked pancetta, thyme jus

Roasted curried monkfish loin samphire and saffron veloute (GF)

Trio of pheasant roast breast, braised leg and bon bon, saute cabbage, game jus

Seared fillet of turbot seafood and cucumber herb cream (GF)

Artichoke and asparagus vegetable infused stock (V) (VE) (GF)

All the above main courses will be served with chefs selection of fresh vegetables

Chocolate and cherry delice

Banana parfait caramelised banana, salted caramel (GF)

Vanilla bean panna cotta strawberry jelly, meringue (GF)

Spiced apple and gooseberry crumble mascarpone

Cheese and biscuits dorset and continental cheeses, celery, grapes, fruit chutney

Coffee served in the lounge, chocolate truffles, selection of macaroons, petit fours

