



GRAND CAFÉ: COCKTAILS: DINING

## **New Year's Eve Menu 2020**

### **To Start**

Amuse Bouche du Chef

### **To Follow**

Dorset crab & lobster spring roll, lemon and lobster crème fraiche  
Slow cooked duck, chicken & wild mushroom terrine, tomato & apple chutney  
Carpaccio of beetroot with goats cheese panna cotta

### **In between**

White bean & cep cappuccino

### **The Main Event**

Fillet of beef wellington, baby vegetables, fondant potato, Madeira sauce  
Roasted turbot fillet, creamed leeks, new potatoes, ginger beurre blanc  
Sweet potato and butternut squash risotto, baby leeks, truffle oil

### **To Finish**

Neo chocolate plate  
Pear parfait, pineapple carpaccio, peach sorbet  
A selection of local cheeses, walnut bread

**£95.00 per adult**

### **To include a 4 course Dinner & Entertainment during the evening**

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

A 10% service charge will automatically be added to your bill. This charge is discretionary, so please ask your waiter if you would like this removed from your bill.

Entertainment subject to Government Covid Guidelines at the time