



NEW YEAR'S EVE MENU 2020

TO START

Amuse bouche du chef

TO FOLLOW

DORSET CRAB & LOBSTER SPRING ROLL

Lime and chive crème fraîche

SLOW COOKED DUCK, CHICKEN & WILD MUSHROOM TERRINE

Tomato & apple chutney

CARPACCIO OF BEETROOT

Goat's cheese panna cotta

IN BETWEEN

White bean & cep cappuccino

THE MAIN EVENT

FILLET OF BEEF WELLINGTON

Baby vegetables, fondant potato & Madeira Sauce

ROASTED FILLET OF HALIBUT

New potatoes & ginger Beurre Blanc

SWEET POTATO AND BUTTERNUT SQUASH RISOTTO

Baby leeks & truffle oil

TO FINISH

NEO'S CHOCOLATE DOME

PINEAPPLE CARPACCIO

Pear parfait

A SELECTION OF LOCAL CHEESES

Walnut bread

£95.00 per adult

To include a 4 course Dinner & Entertainment during the evening

Entertainment subject to Government Covid Guidelines at the time

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.