

# NEW YEAR'S EVE DINNER MENU

31st December 2021

5pm-9pm

## AMUSE

### **SMOKED LOCH DUART SALMON BLINI**

Chive Infused Soured Cream & Beluga Caviar

## STARTERS

### **OLD HARRY ROCK LOBSTER & CRAB SALAD**

Citrus Dressing

### **LYME BAY GOLDEN SCALLOPS**

Cauliflower Purée, Crispy Dorset Ham & Chorizo, Black Truffle Shavings

### **FIVE SPICED CRISPY DUCK (GF)**

Watercress & Beans Sprouts Salad, Toasted Sesame Seeds, Baby Radish & Sweet Hoisin Dressing

### **TWICE BAKED TRIO OF CHEESE SOUFFLÉ (V)**

Artisan Crostini, Chive Creamy Sauce, Grape & Celery Salad

## MAINS

### **SLOW COOKED DORSET LAMB SHANK**

Rosemary Pomme Puree, Bubble Squeak Cake, Crispy Winter Chard & Lamb Jus

### **ORGANIC DRY AGED ANGUS FILLET STEAK (GF)**

Mini Fondant Potatoes, Julienne Montegut, Rainbow Carrots, Organic King Oyster Mushroom, Port & Truffle Jus

### **SCOTTISH FILLET OF SALMON**

Herb Crushed New Potatoes, Buttered Samphire, Langoustine Bisque & Bois Bourdin Sauce

### **NEW FOREST WILD MUSHROOM WELLINGTON (V)**

Baby Spinach & Walnut Salad, Toasted Sesame Seeds & Vegetable Gravy

## DESSERTS

### **MORELLO CHERRY CLAFOUTIS**

Quenelle of Dorset Clotted Cream & Warm Rum Infused Custard

### **DARK CHOCOLATE GANACHE**

White Chocolate Curls, Forest Fruit Sorbet & Raspberry Fluid Geel

### **PISTACHIO & ESPRESSO CREME BRULEE**

Cinnamon Shortbread

### **CHEESE PLATE**

Rosary Ash Goats, Coastal Cheddar, Tunworth, Dorset Blue Vinny, Lyburn Gold

Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers

**£119.00pp**

**Pre order is required for this menu, in 7 working days prior to 25th December 2021. Deposit of £25pp to secure your booking.**

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

A discretionary 10% service charge will automatically be added to your bill.