

# NEW YEAR'S EVE DINNER MENU

Sunday 31st December 2023

£89PP

## ARRIVAL

### MANO DI FIORI PROSECCO SPUMANTE DOC

Veneto, Italy – This beautiful prosecco has light, crisp and refreshing fl avours of green apple, acacia blossom and apricot

## AMUSE

### DEVON CRAB & CRAYFISH SALAD (GF)

Lime Gel, Tomato & Cucumber Concasse

### COURGETTE ROLL (V, GF)

Ricotta Cheese, Basil Leaves, Toasted Pine Nuts & Balsamic Vinegar

## STARTERS

### CRISPY LOCH DUART SALMON FISH CAKE (GF)

Wilted Spinach, Free Range Poached Egg,  
Chef's Tartare Sauce & Sorrel Velouté

### PISTASCHIO & BLANDFORD CHICKEN TERRINE

Chef's Pear & Fig Chutney,  
Artisan Crostini & Wild Rocket

### ROASTED BUTTERNUT SQUASH & COCONUT SOUP (GF, V, VG)

Toasted Pumpkin Seeds & Parsley Oil

### ISLE OF WIGHT HERITAGE TOMATOES & AVOCADO TARTARE (V, VG, GF)

Black Garlic Mayo & Crispy Tomato Shard

## MAINS

### PAN FRIED FILLET OF BREAM (GF)

Fish & Corn Chowder, Crispy Leek

### SLOW COOKED SCOTCH LAMB SHOULDER (GF)

Rosemary Infused Fondant Potato, Minted Pea Puree,  
Purple Sprouting Broccoli Parsnips Crips,  
Crackling Dust & Lamb Jus

### NEW FOREST WILD MUSHROOM PANCAKE CROQUETTE (V, GF)

Filled with Baby Spinach & Ricotta, Coated in Panko Bread  
Crumbs, Chef's Pickled Girolles & Creamy Truffle Sauce

### ROASTED WINTER ROOT VEGETABLE & ROSEMARY RISOTTO (V, VG, GF, DF)

Greek Cheese Crumbs, Basil Oil & Chef's Crème Fraiche

## DESSERTS

### RICH BELGIUM WALNUT CHOCOLATE CAKE (V)

Hazelnut Nougatine, Giggi's Artisan Cinnamon  
& Coffee Ice Cream

### SPICED RUM POACHED WINTER BERRIES CREME BRÛLÉE

Raspberry Fluid Gel & Chefs' Butter Shortbread

### PUMPKIN & NUTMEG

### MERINGUE TART (V, VG, GF, DE)

Coconut & Vanilla Gel, Cinnamon Dust

### DORSET & WEST COUNTRY CHEESES

Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny,  
Celery, White & Red Grapes, Homemade Chutney,  
Walnuts & Artisan Crackers

Pre order is required for this menu, in 7 working days prior to 31st December 2023. 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 12.5% service charge will automatically be added to your bill.