



NEW YEAR'S EVE DINNER MENU

Sunday 31st December 2023 £94PP

**

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

& 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.