

NEW YEAR'S EVE CELEBRATION MENU

SUNDAY, 31ST DECEMBER 2023 £109 PER PERSON

ARRIVAL

FRENCH 75

Cotswold Gin, Fresh Lemon Juice, Sugar Syrup, Prosecco

APPLE & ELDERFLOWER FIZZ

Apple Puree, Fresh Lime Juice, Elderflower Syrup, Fever-Tree Soda Water (Non- Alcoholic)

AMUSE

TARTLET OF ROASTED SQUASH, WALNUT (V, VG)

Pumpkin Seeds & Orange Dust with Pumpkin Oil

TARTLET OF ASIAN STLYE SHREDDED DUCK

Five Spiced Seasoning & Hoisin Sauce

STARTERS

DEVON CRAB & CRAYFISH (GF DF)

Tomato & Cucumber Concasse, Chicory & Frise Salad, Spinach Melba Toast, Lemon & Basil Dressing

PISTACHIO & BLANDFORD CHICKEN TERRINE

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

ENGLISH HERITAGE GOLDEN & CANDY BEETS (V)

Rosary Goats Cheese Rillette, Rosemary Foam, Parmesan Crisp & Modena Glaze

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 BELGIAN WALNUT CHOCOLATE CAKE (V)

Hazelnut Nougatine, Artisan Salted Caramel 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

