



GRAND CAFÉ: COCKTAILS: DINING

3 COURSE SET MENU

November 2023 - February 2024

£49 per person

STARTERS

DEVON CRAB & CRAYFISH (GF)

Gravlax of Scottish Salmon,
Tomato & Cucumber Concasse, Chicory,
Lemon & Basil Dressing

CARPACCIO OF BEEF (GF)

Parsnip Crisps, Light Wasabi Mayo,
Baby Golden Beets, Manchego Shavings
& Truffle Oil Drops

MOSAIC OF DORSET HAM HOCK & HAMPSHIRE CHICKEN TERRINE

Wrapped in Pancetta, Chef's Chutney,
Toasted Artisan Bread

ISLE OF WIGHT HERITAGE TOMATOES (V, VG, GF)

Baby Radish, Candy Beets, Black Garlic Mayo
& Lemon Dressing

MAINS

PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS (GF)

Sautéed Thyme Potatoes & Runner Beans, Nutmeg Infused Celeriac
Purée, Bois Boudrin Sauce & Basil Oil

GARLIC & THYME ROASTED HAMPSHIRE CHICKEN SUPREME (GF)

Sautéed Potato & Diced Chorizo, Sautéed Mixed New Forest Wild
Mushrooms, Tenderstem Broccoli, Asparagus & Madeira Sauce

LEMON, THYME & BUTTERNUT SQUASH RISOTTO (V, GF)

Parmesan Shard & Basil Oil

(Vegan option available on request)

8oz CHARGRILLED FILLET OF BEEF (GF)

Triple Cooked Chips, Cherry Vine Tomatoes,
New Forest Mushroom, Wild Rocket, Pink Peppercorn Sauce
(£13.50 per person supplement)

DESSERTS

BAKED MANGO & PASSION FRUIT CHEESECAKE (V)

Coconut Coral & Dust, Blood Orange Sorbet

RICH BELGIAN CHOCOLATE CHERRY MOUSSE FUDGE CAKE (GF)

Cocoa Ganache & Baileys Coffee Gel

FOREST FRUITS ETON MESS (GF)

Meringues, Whipped Cream
& Forest Fruit Coulis

LEMON & BLUEBERRY MERINGUE TART (V, VG)

DORSET & WEST COUNTRY CHEESES

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

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

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