

# AN EVENING WITH MICHAEL BUBLÉ SPECIAL 4 COURSE SET MENU

Friday, 1st November 2024  
£59.95 per person

## AMUSE

**SMOKED SALMON BLINI (GF)**  
*Chive Infused Crème Fraîche*

**TARTLET OF ROASTED SQUASH & WALNUT (V,VG)**  
*Pumpkin Seeds & Orange Dust with Pumpkin Oil & Coconut Milk*

## STARTERS

**CRAB & MACKEREL PÂTÉ (GF)**  
*Chef's Horseradish Cream, Pickled Cucumber, Dill & Lemon Oil, Parmesan Shard*

**PEAR & HERITAGE BEETROOT CRUDO (V, GF)**  
*Dorset Blue Vinny, Lemon & Agave Dressing, Frisée Salad, Toasted Walnut Crumbs*

**CHICKEN, CHORIZO & PISTACHIO TERRINE (GF\*)**  
*Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough \*\*Gluten free without Sourdough*

**VEGAN PEAR & BEETROOT CRUDO (V, GF, VG)**  
*Lemon & Agave Dressing, Frisée Salad, Toasted Walnut Crumbs*

**CARPACCIO OF BEEF (GF)**  
*Light Wasabi & Tarragon Mayo, Pickled Shallots, Baby Radish & Capers, Manchego Shavings, Parsnip Crisps & Truffle Oil*

## MAINS

**BAKED HAMPSHIRE CHICKEN SUPREME (GF)**  
*Butternut Squash & Sage Pomme Purée, Battered Rainbow Chard & Baby Carrots, Hazelnut Vinaigrette & Truffle Velouté*

**CRISPY FILLET OF SEA BASS (GF)**  
*Nutmeg Infused Parsnip Purée, Herby Sautéed Potatoes, Sundried Tomatoes, Lemon Buttered Green Beans & Samphire, Tarragon Velouté*

**TWICE COOKED DORSET PORK BELLY (GF)**  
*Horseradish Infused Herb Pomme Purée, Roasted Root Vegetables, Apple Gel & Tarragon Jus*

**CREAMY CAULIFLOWER RISOTTO (V, GF)**  
*Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket*

**VEGAN CAULIFLOWER RISOTTO (V, GF, VG)**  
*Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket*

## DESSERTS

**DARK CHOCOLATE MOUSSE (V, VG)**  
*Sea Salt Flakes, Salted Coconut Caramel Sauce, Chocolate Tuile*

**BAKED MANGO & PASSION FRUIT CHEESECAKE (V)**  
*Coconut Coral & Dust, Blood Orange Sorbet*

**LAVENDER & HONEY CRÈME BRÛLÉE (V, GF\*)**  
*Lemon Shortbread - \* Gluten Free without Shortbread*

**DORSET & WEST COUNTRY CHEESES**  
*Rosary Ash Goat's, Coastal Cheddar, Dorset Blue Vinny  
Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers*

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

Pre-order is required for this menu 3 days prior

All our dishes prepared using fresh ingredients and locally sourced produce where possible  
If you have any dietary requirements or require allergen information, please ask your server.  
A discretionary 10% service charge will be added to your final account.