



*A Halloween Evening with*  
**FRANK SINATRA**

Top class act by **LUCIEN DE-LALOI**



*4-Course Set Menu*



# AN EVENING WITH FRANK SINATRA

FRIDAY 31<sup>ST</sup> OCTOBER 2025 | 19:00-22:30

4-COURSE SET MENU £59.95PP

## AMUSE

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

**WHITE CRAB BLINI**  
Chive-infused Cream Cheese & Pomegranate Pearls

**WHITE CRAB BLINI TOAST** (GF)  
Chive-infused Cream Cheese & Pomegranate Pearls

## STARTERS

**CRAYFISH & COCONUT BISQUE** (GF)  
Smoked Salmon Croquette with Crispy Leek Garnish

**CARPACCIO OF BEEF & TOASTED PINENUTS** (GF)  
Toasted Pine Nuts, Light Wasabi Mayo, Baby Capers & Radish,  
Manchego Shavings, Wild Rocket & Truffle Oil

**CHICKEN, CHORIZO & PISTACHIO TERRINE**  
Burnt Carrot, Frisée Salad, Horseradish Cream,  
Toasted Artisan Sourdough

**HERITAGE BEETROOT & GOAT'S CHEESE** (V, GF, VG\*)  
Heritage Beet Carpaccio, Thyme & Pumpkin Seed Pesto,  
Crispy Kale, Toasted Sunflower Seeds & Pistachio Dust  
*\*Vegan Option Available*

## MAINS

**PAN-FRIED FILLET OF SEA BASS** (GF)  
Lemon & Herb Potato Pavé,  
Warm Winter Vegetable Medley of Roasted Parsnips,  
Celeriac, Butternut Squash & Braised Fennel,  
Creamy 'Nduja & Crayfish Sauce, Parsnip Crisp & Dill Oil

**BAKED CHICKEN SUPREME** (GF)  
Sautéed Potatoes, Sun-Dried Tomato & Chorizo,  
Baby Carrots & Sweetcorn. Served with Baked Onions,  
Basil Pesto, Parmesan Crisp & Roasted Red Pepper Sauce

**SCOTCH OF DORSET LAMB** (GF)  
Slow Braised Dorset Lamb with Dauphinoise Dominoes,  
Braised Red Cabbage, Celeriac Purée, Buttered Clams,  
Roasted Plum, Crispy Kale & Rosemary Jus

**SQUASH & CHESTNUT RISOTTO** (V, GF, VG\*)  
Roasted Butternut Squash & Grated Chestnuts,  
Crispy Sage & Truffle Oil  
*\*Vegan Option Available*

## DESSERTS

**BAKED BLUEBERRY CHEESECAKE** (V)  
Chilled Berry Compote,  
Dark Chocolate Crumb & Raspberry Coulis

**ESPRESSO CRÈME BRÛLÉE** (V, GF\*)  
Classic Shortbread & Pistachio Crumbs  
*\* Gluten Free without Shortbread*

**CHOCOLATE TART** (V, VG, GF)  
Vegan Toffee Filling, Ganache Layer,  
Morello Cherry Coulis & Chocolate Tuile

**DORSET & WEST COUNTRY CHEESES**  
Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny  
Served with 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.