

New Year's Eve Menu

Dorset Rock Oyster, Cucumber Chutney, Black Caviar

Tempura Soft Shell Crab, Asian Salad, Wasabi Mayonnaise, Coriander Shoots

Lobster & Salmon Ravioli, Spiced Lobster Purée, Dill Oil, Toasted Pine Nuts

Slow Roast Pork Belly, Parsnip & Vanilla Purée, Pan Fried King Scallops, Cider Jus, Sage Crisp

Smoked Duck Breast, Seared Marinated Foie Gras, Plump Compote, Brioche Crumble, Pickled Pearl Onion

Chestnut & Wild Mushroom Soup, Winter Truffles Savings, Crispy Enokitake Mushroom

Seared Fillet Of Halibut, Seafood Risotto, Squid Ink, King Scallop, Coriander Cress

Loin Of New Forest Venison, Roasted Butternut Squash, Parmesan Crumble, Crispy Shallots Rings, Red Wine Jus

Roasted Dorset Lamb Rump, Lentils A La Française, Celeriac Purée, Baby Root Vegetables, Winter Truffle Jus

Pan Fried Fillet Of Wild Sea Bass, Lobster Creamed Potato, Pepper Tian, Sweet Corn Purée, Red Pepper Coulis

Baked Goat Cheese Log, Herb Crust, Beetroot & Balsamic Purée, Toasted Walnuts, Brioche Bread Toast

Lemon Posset, Lime Sponge, Meringue, Black Berries, Lemon Sorbet

White Chocolate Delice, Passion Fruit Gel, Coconut Mousse, Kumquats

Vanilla Panna Cotta, Honeycomb, Apricot Caramel Sauce, Apricot Sorbet

Sticky Toffee Pudding, Vanilla Ice Cream, Winter Berries, Caramel Sauce

Glazed Custard Tart, Fresh Raspberries, Puff Pastry Straw, Raspberries Sorbet

Selection of British Cheeses, Homemade Biscuits & Crackers, Seasonal Fruit Chutney

£84.95pp

AA Awarded



Two Rosettes