



New Year's Eve

GALA DINNER MENU

Truffle Pâté De Foie Gras & Game Terrine

Orange & Winter Berries Chutney, Berries, Toasted Brioche

Local Chancre Crab Meat, Avocado, Atlantic Prawns Tian & Caviar Blini

Dill & Lemon Crème Fraîche, Citrus Segments, Toasted Ciabatta

Saffron Risotto ^(Gf)

Seared Scallops, King Prawns, Parmesan

Brandy Flavoured Seafood Bisque

Served with Root Vegetables & Wholemeal Croutons

Strawberry Daiquiri Sorbet

Baked Fillet Of West Country Beef Wellington

Malbec Wine & Forest Mushrooms Sauce, Roasted Vine Tomatoes,
Truffle Mashed Potatoes, Green Beans

Herbed Roasted Rump & Loin Of Dorset Lamb

Rosemary Jus, Plum Chutney, New Potatoes,
Honey Glazed Carrots, Green Beans

Honey Glazed Duo Of Gressingham Duck & Corn-Fed Chicken Breast

Jersey Black Butter Sauce, Orange & Figs Chutney,
New Potatoes, Honey Glazed Carrots, Green Beans

Pan Seared Wild Sea Bass Fillet ^(Gf)

Grilled Gambas, Sautéed Vine Tomatoes, Crispy Capers, Lime Butter,
New Potatoes, Asparagus

Truffled Pasta

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild
Mushrooms, Parmesan, Crispy Leeks

Trio Of Chocolate

White Chocolate & Baileys Cheesecake, Milk Chocolate & Raspberry Tart,
Bitter Chocolate Espresso Parfait

Pina Colada Delice

Coconut Ice Cream, Rum Soaked Pineapple, Pineapple Wafer

Pear, Hazelnut & Chocolate Chocolate Trifle

Pear Jelly, Hazelnut Crèmeux, Whipped Chocolate Ganache,
Chocolate Swiss Roll, Abstract Chocolate

Selection Of Artisanal Cheese ^(V)

Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

Freshly Brewed Coffee or Tea

With Homemade Petit Fours

Our New
Year's Eve
entertainment
will include live
music from 'Little
Black Dress', and
a DJ.

£165.00
per person

All ingredients may not be listed for this menu, should you need more information about allergens,
please ask a member of our front of house team. ^(V) vegetarian, ^(Vg) vegan, ^(Gf) gluten free

