



New Years Eve Menu

Chef's Amuse-Bouche

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Pressed Ham hock terrine with homemade piccalilli & quails egg

Carpaccio of beetroot, local farm goats curd croquette & beetroot gel

Mackerel fillet, cured & torched, dill, horseradish, pink grapefruit

Roasted Scallops, black pudding, cauliflower puree, beet crisp, golden raisins, coriander

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Sorbet

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Pan roasted fillet of Dorset beef, celeriac, confit shallots, heritage carrots, parmentier potatoes

Tandoori marinated monkfish, black risotto, king prawn, steamed sea vegetables

Maple balsamic of Dorset Pork loin, apple creamed potatoes, smoked parsnips, buttered savoy cabbage, bacon & grain mustard velouté

Roasted butternut squash, purple sprouting broccoli, chestnuts, onion, black garlic

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Lychee & roasted plum panna cotta verrine and sake gel

Chocolate mousse sphere, banana caramel centre, chocolate cake, popping candy, peanut butter & brandy ice cream

Raspberry vanilla crème brûlée, ginger bread tuile, raspberry sorbet

Caramelised passion fruit tart, lemon curd & hazelnut praline

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£65.00 pp