

NEW YEARS EVE MENU

£60-00 PER PER PERSON

Party band APHRODITE from 7:30pm. Dinner will be served at 8:00pm Prosecco with winter berries and canapes on arrival

TO START

Roasted cauliflour soup with smoked applewood cheese croutons
(ask for **V+** **GF**)

SMALL PLATES

Potted Plate of Smoked salmon, mackerel pate and prawn cocktail **GF**
Carrot and almond cakes with a sesame seed crust, avocado and tamari reduction **V+**

MAIN COURSE

Strip loin of beef, caramelised shallot puree and red wine gravy **GF**
Pan fried fillet of sea bream with ginger buerre blanc and crushed garlic new potatoes **GF**
Somerset chicken ballotine stuffed with mushrooms & Dorset red smoked cheese, sauté potatoes, warm tarragon sauce
Stuffed aubergine topped with melted "cheese", pan fried spinach, crushed new garlic potatoes in an aromatic tomato sauce **V+**

Braised game and fruit casserole

Served with sprouts, rosemary, thyme and sea salt roasted baby carrots, parsnips and potatoes

SHARING PLATE OF DESSERTS

Peppermint and chocolate meringue stack **GF**
Chocolate and passion fruit tart, almond cream and crushed hazelnuts **V+** **GF**
OR
British Cheese Board - Dorset blue, Cornish cheddar, fruity Wensleydale, crackers, house chutney and grapes

Gluten Free

GF

Vegetarian

V

Vegan

V+

A DEPOSIT OF £40.00 PER PERSON WILL BE TAKEN ON BOOKING