

NEW YEARS EVE MENU

£60-00 PER PER PERSON

Party band 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)

SMALL PLATES

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

MAIN COURSE

Strip loin of beef, caramelised shallot puree and red wine gravy
Pan fried fillet of sea bream with ginger buerre blanc and crushed garlic new potatoes
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

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
Chocolate and passion fruit tart, almond cream and crushed hazlenuts
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