

NEW YEAR *Menu*

SELECTION OF CANAPES

STARTERS

Vodka Cured Sea Trout, confit lemon, bloody mary jelly, cherry tomatoes, celery salt
Smoked Venison Carpaccio, truffle mayo, pickled walnuts, parsley, garlic dressing
Dorset Blue Binney Beignets, baby apples, chicory, pickled grapes, Dorset knob crumb

SOUP

Ash baked celeriac soup, crispy sage, black onion powder

SORBET

Dorset cider apple sorbet, apple gel

MAIN COURSES

Beef Wellington, charcoal mash, roasted roots, confit garlic, tenderstem broccoli, red wine jus
Herb crusted Lamb Rump, lamb shoulder croquette, braised red cabbage, fondant potato,
mint & tomato salsa, red wine jus
Fillet of Seabass, crab scented crushed potatoes, baby turnips, fennel, baby spinach, seafood
bisque
Butternut Squash, Spinach & Wild Mushroom Filo Parcel, pomme puree, roasted roots, vegan
red wine jus

DESSERTS

Dorset Apple Cake, apple brandy, clotted cream, blackcurrant compote
White chocolate blondie, cranberry & pomegranate sundae
Baked chocolate cheesecake, poached clementines, white chocolate & orange crumb

CHEESE BOARD

Selection of cheese, oat biscuits, celery, grapes & Purbeck Chutney

