

New Year's Eve

GALA DINNER MENU

Chicken Liver Parfait & Confit Duck ^{Gf} Available

Orange & Champagne Jelly, Toasted Sunflower Seeds, Orange Segments,
Currant Berries, Toasted Brioche

Hors D'Oeuvres ^{Gf} Available

Scottish Smoked Salmon, Crab Meat, Gambas, Atlantic Prawns, Caviar Blini
Dill & Lemon Crème Fraîche, Cucumber, Cherry Tomatoes, Capers, Focaccia

Scottish Smoked Salmon & Local Chancre Crab Meat ^{Gf}

Aioli Mayonnaise, Crispy Capers, Cherry Tomato, Blinis

Seared Local Scallops & Grilled King Prawns ^{Vg} ^{Gf} Available

Baby Spinach & Potato Puree, Brown Crab Meat Sauce, Sauteed Chorizo

Sweet Potato & Butternut Squash Soup ^{Vg} ^{Gf} Available

Wholemeal Croutons, Coconut Milk, Toasted Pumpkin Seeds, Herb Oil

Mojito Sorbet

Surf`N Turf Chargrilled Fillet of West Country Beef ^{Gf}

Grilled King Prawns, Bernaise Sauce, Field Mushroom, Roasted Vine Tomatoes,
Truffle, Parmesan & Chives Mashed Potatoes & Green Beans

Rosemary & Garlic Roasted Dorset Lamb Best Ends ^{Gf} Available

Jersey Black Butter Sauce, Sauteed Beans, New Potatoes,
Honey Roasted Carrots & Green Beans

Pan Roasted Duo of Chicken Breast Wrapped ^{Gf} Available

in Pancetta & Gressingham Duck

Sherry & Cranberry Sauce, Squash Puree, New Potatoes, Honey Glazed
Carrots & Tenderstem Broccoli

Pan Seared Sea Bass Fillet ^{Gf}

Jersey Cream Beurre Blanc, Atlantic Prawns, Lemon Butter,
Crushed New Potatoes, Asparagus, Garden Peas

Risotto Verde Topped with Gorgonzola ^{Vg} Available

Baby Spinach, Basil Pesto, Garden Peas, Asparagus, Parmesan, Grilled Vine Tomatoes, Pinenuts

Assiette of Desserts

Chocolate And Raspberry Cube, Raspberry And Pistachio Custard Tart,
White Chocolate Raspberry Ice Parfait

Passion Fruit Meringue Bar ^{Gf}

Shaved Pineapple, Coconut Sorbet, Pineapple Wafers

Apple Salted Caramel Verrine ^{Gf}

Apple Jelly, Almond Sponge, Salted Caramel Custard, Calvados Cream, Honey Vanilla Apples,
Apple Wafers, Abstract Caramel, Crystallized Almonds

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

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

Our New
Year's Eve
entertainment
will include live
music from 'The
Jessica Lloyd
Band' and a DJ.

£180.00
per person

