

NEW YEAR EVE GALA DINNER

New Years Menu 98.00pp

CANAPES RECEPTION

A SELECTION OF CANAPES TO BEGIN

STARTER

JERUSALEM ARTICHOKE SOUP

White truffle oil & tomato focaccia

AVOCADO TEXTURES

Guacamole, crispy tempura avocado, sesame tuille & tomato essence

SMOKED HALIBUT

Yuzu vinaigrette, soft boiled egg, grissini, mizuna & Isle of Wight tomato

KING PRAWN FRICASSEE

Asian slaw, mixed peppers, carrot, Chinese cabbage, coriander, crispy squid cracker

BEEF CARPACCIO

Dorset sea salt, black pepper, rocket, herb infused oil, parmesan shavings sour cream & confit egg yolk

INTERMEDIATE

MANGO & GINGER SORBET

MAIN COURSE

FOREST PARK FAMOUS BEEF WELLINGTON

Porcini mushrooms, locally cured ham, crispy puff pastry, chateau potato olive roasted root vegetables & demi-glace

MOROCCAN STYLE CANNON OF LAMB

Apricot cous cous, tender stem broccoli, minted yoghurt, lamb jus

GRILLED FILLET OF STONE BASS

Smoked eggplant puree, charred sweet corn, leeks, crispy potato sticks, caramelised heritage carrot, sweet corn espuma

TOASTED CASHEW NUT CRUMBLE

Gratinated vegan cheese, salsa romesco, homemade garlic, oregano focaccia

DESSERT

CARAMALIZED FIGS

Soaked in Rum, served with Madagascan vanilla ice cream

WHITE CHOCOLATE PANNA COTTA

Chocolate crackle & Khalua shot

POACHED PEAR

White wine, saffron, cardamom, cranberry sorbet

RASPBERRY & CUMQUAT TART

Dehydrated raspberry's & Chantilly cream

HAND PICKED LOCAL CHEESE PLATE

Quince, celery, grapes, homemade chutney & crackers

FULL PAYMENT AND MENU PRE-ORDER FOR ALL COURSES DUE DECEMBER 18TH