

# NEW YEAR EVE GALA DINNER

98.00pp

## CANAPE'S RECEPTION

A selection of canapes to begin

## STARTER

### NEW FOREST MUSHROOM & BLACK TRUFFLE SOUP

Homemade rosemary focaccia

### KING PRAWN FRICASSEE

Asian slaw, mixed peppers, carrots,  
coriander & Chinese cabbage

### SMOKED EEL

Herb crusted, yuzu vinaigrette, grissini,  
mizuna & Isle of Wight tomato

### CRISPY AVOCADO

Tempura avocado, sesame tuile, tomato essence &  
homemade guacamole

### FILLET OF BEEF CARPACCIO

Dorset sea salt, black pepper, watercress emulsion,  
pecorino cheese shavings, sour cream & grated cured egg yolk

## INTERMEDIATE

### PASSION FRUIT & MINT SORBET

## MAIN COURSE

### SLOW ROASTED FILLET OF BEEF

Sauce foyote, girolle mushrooms, tender stem broccoli,  
charred Romanesco & homemade triple cooked chips

### HERB CRUSTED LAMB CHOPS

Spiced ratatouille, creamy polenta,  
green beans & lamb jus

### BROILED FILLET OF BRILL

Smoked egg plant puree, leeks, crispy potato sticks,  
heritage carrots & sweet corn foam

### TOASTED CASHEW NUT CRUMBLE

Gratinated vegan cheese, salsa Romesco,  
homemade garlic & rosemary focaccia

## DESSERT

### CARAMELIZED FIGS

Soaked in rum, served with Madagascan vanilla ice cream

### POACHED PEAR

White wine, saffron, cardamom & cranberry sorbet

### COFFEE CRÈME CARAMEL

Chocolate crackle & khalua shot

### RED CURRANT & KUMQUAT TART

Dehydrated raspberries & Chantilly cream

### HANDPICKED LOCAL CHEESE PLATE

Quince jelly, grapes, homemade chutney & crackers

To reserve a deposit of 25.00pp is required. Final payment due December 15th with pre-order or on booking in December.

Dancing & Live Entertainment till 1.00am - Over 18's