



## NEW YEAR EVE GALA DINNER 115.00pp

GLASS OF BROOK HILL NEW FOREST SPARKLING ON ARRIVAL

### STARTER

#### MUSHROOM & BLACK TRUFFLE SOUP (GFA)

Homemade rosemary focaccia

#### DORSET CRAB & SMOKED SALMON (GF)

Pear & celeriac remoulade

#### SMOKED ONION & VEGAN CHEDDAR CARAMELIZED TART

Vegan yoghurt & spring onion dressing, crispy onion & seaweed dust

#### GAME TERRINE (GFA)

Layered with onion marmalade, cherry gel & homemade brioche

### INTERMEDIATE

PROSECCO, PASSION FRUIT & MINT SORBET

### MAIN COURSE

#### HERB CRUSTED LAMB CHOPS (GF)

Spiced ratatouille, creamy polenta, green beans & lamb jus

#### SLOW ROASTED FILLET OF BEEF

Bone marrow sauce, girolle mushrooms, tender stem broccoli, charred Romanesco & homemade triple cooked chips

#### BAKED PORTOBELLO MUSHROOM (GF/VG)

Stuffed with caramelised onion & mushroom duxelle, fondant potato & mushroom ketchup

#### LINE-CAUGHT SEA BASS (GF)

White beans, crispy pancetta, apple & tarragon sauce & sea vegetables

### DESSERTS

#### MULLED WINTER FRUIT CRUMBLE (GFA)

Crème anglaise

#### BLACK FOREST GATEAU

Kirsch soaked cherries, chocolate tuile & sherry jelly bites

#### COFFEE CRÈME CARAMEL (GF)

Chocolate crackle & Kahlua shot

#### CARAMELIZED FIGS (GF)

Soaked in rum, served with Madagascan vanilla ice cream

#### HANDPICKED LOCAL CHEESE PLATE

Quince jelly, grapes, homemade chutney & crackers

GF - Gluten Free GFA - Gluten Free Available G - Vegan VGA - Vegan Available V - Vegetarian

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 with entertainment duo Ben & Zane and dancing till 12.30pm - 119.00pp - Over 18yrs