

# NEW YEARS EVE

SERVED FROM 6 PM - 8PM  
£40 PER PERSON

## GLASS OF ENGLISH FIZZ

### TO START

Salmon, Chorizo, Sun-Blush Tomato Arancini  
Galia Melon, Crisp Serrano, Champagne Sorbet  
Crostini, Goats Curd, Beetroot, Squash Puree v  
Chicken, Spring Onion & Smoked Bacon Terrine

### MAIN COURSE

Char-Grilled Rib Eye, Fondant Potato, Buttered French Beans, Bernaise  
Butter Poached 1/2 Lobster, Truffled Celeriac Puree, Sapphire  
Crispy Pork Belly, Braised Shoulder, Black Pudding Bon Bon, Crushed Roots, Cider Jus  
Mushroom, Celeriac & Spinach Wellington, Roquefort Cream v

### DESSERT

Butterscotch Panna Cotta, Honeycomb, Caramelised Orange  
Steamed Chocolate Sponge Pudding, Poached Cherries, Amaretto Chantilly  
Smashed Meringue, Winter Berries, Creme Patisserie

Dorset Cheese Platter

SELECTION OF TEAS & COFFEES