



GRAND CAFÉ · COCKTAILS · DINING

NEW YEAR'S EVE DINNER MENU

Sunday 31st December 2023

£85PP

ARRIVAL

MANO DI FIORI PROSECCO SPUMANTE DOC

Veneto, Italy - This beautiful prosecco has light, crisp and refreshing flavours of green apple, acacia blossom and apricot

AMUSE

DEVON CRAB & CRAYFISH SALAD (GF)
Lime Gel, Tomato & Cucumber Concasse

COURGETTE ROLL (V, GF)
Ricotta Cheese, Basil Leaves, Toasted Pine Nuts & Balsamic Vinegar

STARTERS

CRISPY LOCH DUART SALMON FISH CAKE (GF)
Wilted Spinach, Free Range Poached Egg,
Chef's Tartare Sauce & Sorrel Velouté

PISTASCHIO & BLANDFORD CHICKEN TERRINE
Chef's Pear & Fig Chutney,
Artisan Crostini & Wild Rocket

**ROASTED BUTTERNUT SQUASH
& COCONUT SOUP (GF, V, VG)**
Toasted Pumpkin Seeds & Parsley Oil

**ISLE OF WIGHT HERITAGE TOMATOES
& AVOCADO TARTARE (V, VG, GF)**
Black Garlic Mayo & Crispy Tomato Shard

MAINS

PAN FRIED FILLET OF BREEM (GF)
Fish & Corn Chowder, Crispy Leek

SLOW COOKED SCOTCH LAMB SHOULDER (GF)
Rosemary Infused Fondant Potato, Minted Pea Puree,
Purple Sprouting Broccoli Parsnips Crips,
Crackling Dust & Lamb Jus

**NEW FOREST WILD MUSHROOM
PANCAKE CROQUETTE (V, GF)**
Filled with Baby Spinach & Ricotta, Coated in Panko Bread
Crumbs, Chef's Pickled Girolles & Creamy Truffle Sauce

**ROASTED WINTER ROOT VEGETABLE &
ROSEMARY RISOTTO (V, VG, GF, DF)**
Greek Cheese Crumbs, Basil Oil & Chef's Crème Fraiche

DESSERTS

RICH BELGIUM WALNUT CHOCOLATE CAKE (V)
Hazelnut Nougatine, Giggi's Artisan Cinnamon
& Coffee Ice Cream

**SPICED RUM POACHED WINTER BERRIES
CREME BRÛLÉE**
Raspberry Fluid Gel & Chefs' Butter Shortbread

**PUMPKIN & NUTMEG
MERINGUE TART (V, VG, GF, DE)**
Coconut & Vanilla Gel, Cinnamon Dust

DORSET & WEST COUNTRY CHEESES
Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny,
Celery, White & Red Grapes, Homemade Chutney,
Walnuts & Artisan Crackers

Pre order is required for this menu, in 7 working days prior to 31st December 2023. Deposit of £25pp to secure your booking.

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. A discretionary 10% service charge will automatically be added to your bill.