



GRAND CAFÉ: COCKTAILS: DINING

AN EVENING WITH MICHAEL BUBLÉ

Friday 3rd November 2023

3 Course Set Menu £54pp

STARTERS

DEVON CRAB & CRAYFISH (GF)

Gravlax of Scottish Salmon,
Tomato & Cucumber Concasse, Chicory,
Lemon & Basil Dressing

TWICE BAKED DORSET CHEDDAR SOUFFLÉ (V)

Artisan Crostini, Grape & Celery Salad
Cooking time 10-12 minutes)

CRISPY DUCK SALAD

Watercress, Bean Sprouts, Spring Onion, Baby Radish,
Toasted Sesame Seeds, Apple & Vanilla Gel,
Chef's Light Hoi Sin Sauce

ISLE OF WIGHT HERITAGE TOMATOES (GF, DF, V, VG)

Baby Radish, Candy Beets, Carrot Ribbons, Black
Garlic Mayo & Lemon Dressing

MAINS

LINGUINE OF DEVON KING CRAB

Tempura Poole Bay Rock Oyster, Asparagus,
Hint of Roasted Chillies, Pinch of Fresh Mint,
Creamy Langoustine Bisque & Fresh Parmesan

PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS

Potato Rosti, Nutmeg Buttered Spinach,
Tenderstem Broccoli, Kalamata Olives,
Sauce Vierge

BRAISED FEATHER BLADE DORSET BEEF (GF)

Cavolo Nero, Butternut Squash Puree,
Fondant Potato, New Forest Mushrooms
& Chef's Port Jus

ROASTED PUMKIN & ROSEMARY RISOTTO (GF, V)

Shaved Parmesan, Pumpkin Oil & Coral Tuile

DESSERTS

RICH BELGIAN CHOCOLATE CHERRY MOUSSE FUDGE CAKE (GF)

Cocoa Ganache & Baileys Coffee Gel

BAKED MANGO & PASSION FRUIT CHEESECAKE (V)

Coconut Coral & Dust, Blood Orange Sorbet

STRAWBERRY ETON MESS

Whipped Cream, Rum Infused Winter Spiced Sponge
Cubes & Strawberry Coulis

DORSET & WEST COUNTRY CHEESE PLATE

Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny
Served with Celery, White & Red Grapes,
Homemade Chutney, Walnuts & Artisan Crackers

Deposit of £15pp (non-refundable) is required at the time of the reservation.

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.