

AN EVENING WITH MICHAEL BUBLÉ SPECIAL 4 COURSE SET MENU

Friday, 1st November 2024
£59.95 per person

AMUSE

SMOKED SALMON BLINI (GF)
Chive Infused Crème Fraîche

TARTLET OF ROASTED SQUASH & WALNUT (V,VG)
Pumpkin Seeds & Orange Dust with Pumpkin Oil & Coconut Milk

STARTERS

CRAB & MACKEREL PÂTÉ (GF)
Chef's Horseradish Cream, Pickled Cucumber, Dill & Lemon Oil, Parmesan Shard

PEAR & HERITAGE BEETROOT TARTARE (V, GF)
Dorset Blue Vinny, Lemon & Agave Dressing, Frisée Salad, Toasted Walnut Crumbs

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF*)
*Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough **Gluten free without Sourdough*

VEGAN PEAR & BEETROOT TARTARE (V, GF, VG)
Lemon & Agave Dressing, Frisée Salad, Toasted Walnut Crumbs

CARPACCIO OF BEEF (GF)
Light Wasabi & Tarragon Mayo, Pickled Shallots, Baby Radish & Capers, Manchego Shavings, Parsnip Crisps & Truffle Oil

MAINS

BAKED HAMPSHIRE CHICKEN SUPREME (GF)
Butternut Squash & Sage Pomme Purée, Battered Rainbow Chard & Baby Carrots, Hazelnut Vinaigrette & Truffle Velouté

CRISPY FILLET OF SEA BASS (GF)
Nutmeg Infused Parsnip Purée, Herby Sautéed Potatoes, Sundried Tomatoes, Lemon Buttered Green Beans & Samphire, Tarragon Velouté

TWICE COOKED DORSET PORK BELLY (GF)
Horseradish Infused Herb Pomme Purée, Roasted Root Vegetables, Apple Gel & Tarragon Jus

CREAMY CAULIFLOWER RISOTTO (V, GF)
Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket

VEGAN CAULIFLOWER RISOTTO (V, GF, VG)
Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket

DESSERTS

DARK CHOCOLATE & SALTED CARAMEL MOUSSE (V, VG)
Sea Salt Flakes, Apple & Vanilla Gel

BAKED MANGO & PASSION FRUIT CHEESECAKE (V)
Coconut Coral & Dust, Blood Orange Sorbet

LAVENDER & HONEY CRÈME BRÛLÉE (V, GF*)
*Lemon Shortbread - * Gluten Free without Shortbread*

DORSET & WEST COUNTRY CHEESES
*Rosary Ash Goat's, Coastal Cheddar, Dorset Blue Vinny
Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers*

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

Pre-order is required for this menu 3 days prior

All our dishes prepared using fresh ingredients and locally sourced produce where possible
If you have any dietary requirements or require allergen information, please ask your server.
A discretionary 10% service charge will be added to your final account.