



# NEW YEAR

5 course menu



# NEW YEARS EVE

## *amuse bouche*

prosciutto, Gruyère & chive gougeres with sriracha, mustard & honey dip

heritage & sun blushed tomato, boccocini crostini, basil pesto, balsamic **(veo, gfa)**

## *starters*

pan seared scallops, smoked pancetta crisp, charred lemon & dill oil. **(gf)**

Purbeck venison carpaccio, shaved aged parmesan, baby capers, pickled candy beetroot, horseradish cream, rocket. **(gf)**

New Forest wild mushroom arancini, tarragon cream, truffle oil, vegetable crisps. **(gf, veo)**

## *mains*

pan roasted duck breast, rosemary fondant potato, braised red cabbage, tenderstem broccoli, madeira, marmalade & kumquat jus. **(gf)**

roast fillet of halibut, herb & citrus crumb, crushed baby potatoes, wilted spinach, Chardonnay, cockle & spring onion broth. **(gf)**

quinoa stuffed Romano peppers, confit tomatoes, sweet pepperdrops, olives & pine nuts, beetroot & thyme dressed leaves. **(ve, gf)**

## *desserts*

sticky toffee, poached pear & salted caramel baked alaska, pistachio crumb. **(n, veo)**

warm chocolate brownie, kirsch soaked cherries, rich dark chocolate sauce, honeycomb, vanilla bean ice cream. **(gf,v)**

artisan cheeseboard; locally sourced mature Dorset cheddar, Somerset brie, Dorset blue vinny, Old Thatch chutney, grapes, celery & biscuits. **(gfa)**

## *to finish*

freshly brewed coffee or infusion, petit fours. **(v)**



**(ve)** - vegan  
**(v)** - vegetarian  
**(vea)** - vegan available  
**(gf)** - gluten free  
**(gfa)** - gluten free available