

# VENTANA GRAND CAFÉ

## *New Year's Eve Tapas Menu* *31st December 2020*

**Glass of Bubbles on Arrival**

**Selection of Warm Homemade Breads**

*Harissa, Aioli & Parsley Gremolata*

**Local Dorset Charcuterie**

*Isle of Wight Blue Cheese, Pickle Salad & Honey and Balsamic Reduction*

**Pistou Olives & Feta Cheese**

*Chili, Garlic & Cumin Marinated*

**Vegan Hot Tofu Nuggets**

*Mix Courgette Salad & Parsley Citrus Dressing*

**Steamed Cornish Rope Grown Mussels**

*Shallots and Parsley Creamy Sauce*

**Combination of Sliders**

*Cod Goujon, Freedom Farm Chicken & Premium Steak*

**Slow Cooked Confit of Blandford Pork Belly**

*Sesame Seeds & Soy Sauce Glaze*

**Poached Salmon Pave**

*Cucumber & Mint Yogurt Dressing*

**Chorizo Spanish Style Croquettes**

*Homemade Alioli Sauce*

**Seasonal Mixed Leaves**

*Cherry Tomatoes & Spring Onions*

**Chef's Sticky Toffee Pudding**

*Warm Butterscotch Sauce*

£52.50 Per Person with Live Music from Neil Scott in the Ventana Grand Café



If you are concerned about any food allergies, please speak to a member of the team who will be delighted to assist. We will ensure all dietary requirements are catered for. All prices are inclusive of VAT.

Subject to Government Guidelines at the time of booking