

New Year Gala Menu

31st December 2020

Glass of Champagne

Starters

Hendricks Prawn Cocktail

Cucumber Dressed With Hendricks Syrup, Pink Prawns in Cocktail Sauce

Pulled Duck Salad

Watercress, Radish, Bean Shoots, & Carrots, Asian Dressing

Trio of Salmon Three Ways

Gravlax, Hot Smoked Salmon, Chefs Salmon Mousse, Lemon & Seasonal Leaves

Wild Forest & Truffle Mushroom Pate (V)

Rosemary Butter, Granary Toast

Smoked Vine Tomato Soup (V)

Toasted Herb Croutons

Main Course

Baked Loch Duart Salmon Fillet

Chive Mashed Potato, Baby Carrots, Tenderstem Broccoli, Creamy Fish Velouté

Roasted Spatchcocked Poussin

Parmentier Potatoes, Glazed Vegetables and Redcurrant Sauce

Herb & Black Pepper Crusted Sirloin Of Beef

With a Dijon Mustard Gravy

Roasted Vegetable & Spinach Wellington (V)

Parmentier Potatoes, Baby Carrots, Tenderstem Broccoli and Creamed Leek Sauce

Dessert

Black Cherry & Almond Frangipane

Crème Anglaise

Winter Berry Pavlova

Lemon Curd, Vanilla Cream

Night & Day Chocolate Crème Pot

Chantilly, Shortbread

Coconut Mousse with Passion Fruit, Lime and Roasted Pineapple (GF, VG)

Best of Dorset Cheese Plate (Blue Vinny, Dorset Red, Coastal Cheddar)

With Artisan Biscuits, Grapes, Celery, Nuts, Figs, Apricots & Chutney

New Forest Dairy Ice Cream Vanilla Pod, Strawberry Shortcake, Chocolate Ganache

Fresh Filter Coffee and Homemade Chocolate Truffles

(GF – Gluten Free, VG – Vegan, V – Vegetarian)

£92.50 Per Adult and £46.25 Per Child