



# Gold Room

NEW YEARS EVE 2021

## *A little Introduction*

### **BEETROOT ARANCINI**

on a bed of Gold Room relish

## *A Starter*

### **STICKY GLAZED PRAWN AND MANGO**

with toasted coconut and curried mayonnaise

### **NEW FOREST MUSHROOM, THYME AND GRAIN MUSTARD SOUP**

with applewood cheese croutons

### **SMOKED DUCK, RED WINE CINNAMON AND STAR ANAIS INFUSED REDUCTION**

with pickled radish salad

## *The Main Event*

### **PORCINI RUBBED FILLET OF BEEF**

with triple cooked hand cut chips, baked portobello and béarnaise sauce

### **CHICKEN BREAST WELLINGTON**

with dauphinoise potatoes, crispy pancetta, wild mushroom and tarragon sauce

### **PAN SEARED BLACK BREAM FILLET**

with creamed garden peas, baby prawn and almond butter

### **ROASTED CAULIFLOWER, COCONUT AND CHICKPEA TIKKA MASALA**

with steamed basmati rice, coriander naan bread and mango chutney

## *The Perfect Ending*

### **CHAMPAGNE POACHED PEAR**

with champagne jelly, honeycomb ice cream and stem ginger shortbread

### **DARK CHOCOLATE AND CLEMENTINE TORT**

with vanilla bean whipped cream

### **CARAMELIZED HAZELNUT CRÈME BRULÉE**

with buttered shortbread

### **DORSET CHEESE PLATTER**

winter fruit chutney, grapes, and cheese biscuits

## **TEA COFFEE AND CHEFS LITTLE TREAT**

ALLERGIES AND INTOLERANCES If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you. PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients.