

New Years Eve Gala Dinner

AMUSE-BOUCHE

A LITTLE INTRODUCTION

Wild Mushroom, Sweet Potato and Coriander Soup

pepper crème fraîche and sourdough croutons (gfo, veo)

Duck Rilette and Chicken Roulade

beetroot and potato salad, red chicory and pomegranate kernels (gf)

Mozzarella, Heritage Tomatoes, Asparagus and Basil Salad

balsamic glaze, rocket and olive salad (vg, gfo)

THE MAIN EVENT

All served with a panache of vegetables;
green beans, chantenay carrots, mangetout, and cauliflower florets

Char-grilled Fillet of Beef

sauté kale, fondant potato, red wine and mushroom sauce (gf)

Crispy Fried Pork Belly with Five Spices

red cabbage, dauphinoise potatoes and spiced pork gravy (gf)

Roasted Halibut Supreme

cheddar and mustard crust with samphire parsley mashed potatoes (gf)

Red Onion, Fennel, and Pepper Tart Tatin

courgette and carrot spaghetti and cherry tomato compote

THE PERFECT ENDING

Stollen and Date Bread and Butter Pudding

drizzle of lemon curd and vanilla custard

Chocolate Torte

sweetened crème fraîche and dark cherries in Kirsch

Coconut Milk and Tia Marie Crème Brûlée

clotted cream, orange and cranberry biscotti

Dorset Cheese Board

Collingwood chutney, grapes, celery, crackers, coastal cheddar,
blue vinney, brie/goats, smoked red (gfo)

TEA, COFFEE AND ASSORTED TRUFFLES

ve - vegan veo - vegan option v - vegetarian gf - gluten free gfo - gluten free option

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

Wine List

White Wine, Rose, Sparkling : Driest 1 ~ Sweetest 9
Red Wine : Lightest A ~ Full-bodied E

Bin No

Taste Guide 125ml 175ml 250ml Bottle

WHITES

1	Le Harve de Paix Colombard France. Fruit-forward and rounded with apple and pear flavours. Full flavoured with a long finish	2	£4.75	£5.75	£7.50	£22.00
2	Casa Santiago Sauvignon Blanc Central Valley, Chile. (Vegan) Aromas of lemon and lime with passion fruit	1	£5.25	£6.75	£8.00	£23.50
3	Botter Pinot Grigio Italy. (Vegan) Crisp and refreshing and with citrus and pear flavours and just a hint of floral intensity	1	£5.50	£7.00	£8.25	£24.00
4	Ippolito, Mare Chiaro (Organic) An aroma of tropical fruit, pear, peach, and white flowers. Fresh and Mediterranean with a pleasant saline finish	2	£7.50	£9.00	£11.00	£32.00
5	The Crossings Sauvignon Blanc Marlborough, New Zealand. (Vegan) Layers of tropical fruits, herbal notes and flowering herbs	1	£7.50	£9.00	£11.00	£32.00
6	Douglas Green Chenin Blanc South Africa. (Vegan) Peachy sweetness and generous fruit flavours with a clean finish	2				£24.50
7	Soldiers Block Chardonnay Langhorne Creek, Australia. (Vegan) Crisp and refreshing with citrus and pear flavours	2				£26.50
8	Picpoul de Pinet Duc du Mornay Languedoc, France. Gently perfumed, ripe melon fruit on the nose	1				£30.00
9	Ippolito Pecorello (Organic) Mediterranean and elegant on the nose, with notes of citrus fruit and mineral tones. The palate is vibrant, well balanced and persistent	2				£35.00

ROSÉ

10	Wildwood White Zinfandel Rosé California USA. Flavours of ripe strawberry and juicy watermelon	3	£5.25	£6.75	£8.00	£23.50
11	Botter Pinot Grigio Rosato Italy. (Vegan) Notes of acacia flowers and cherries. Dry, soft and well balanced on the palate	2	£5.50	£7.00	£8.25	£24.00
12	Crazy Tropez Rosé South of France (Grenache, Cinsault). Warm southern herbs, white pepper spice and soft raspberries	1	£6.75	£7.75	£9.75	£28.50
13	Ippolito, Mabilia (Organic) Pale pink, elegant, delicate. With fragrant notes of melon, grapefruit and violets. The taste is fresh savoury and long-lasting	2				£32.00

REDS

14	Le Harve de Paix Grenache France. Rich and dark red in colour, with juicy ripe plum flavours	B	£4.75	£5.75	£7.50	£22.00
15	Casa Santiago Cabernet Sauvignon Central Valley, Chile. (Vegan) Intense blackcurrant and plum flavours	C	£5.25	£6.75	£8.00	£23.50
16	Botter Merlot Veneto, France. (Vegan) Fruity damsons, plum, cherries and spices flavours	B	£5.50	£7.00	£8.25	£24.00
17	Ippolito, Liber Pater (Organic). Ruby red with complex aromas of will berries, violets, spices and a soft note of oak. A full-bodies, rich and velvety wine.		£7.50	£9.00	£11.00	£32.00
18	Los Haroldos Chacabuco Malbec Mendoza, Argentina. (Vegetarian) Firm juicy structure, great fruit expression	C	£6.75	£7.75	£9.75	£28.50
19	Soldier's Block Shiraz Victoria, Australia. (Vegan) Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit	C				£26.00
20	La Vigna Chianti Tuscany, Italy. (Vegan) With a nose of ripe Morello cherry, raspberry and a hint of spiced plums	C				£27.00
21	Rioja Artesa Rioja Tempranillo Spain. (Vegetarian, Vegan, Sustainable) Appealing black fruit aromas and hints of spice	C				£29.00
22	St Emilion Chateau La Pointe Bouquey Bordeaux, France. Complex and fruity with aromas of soft fruit and blackcurrants	D				£32.00
23	Ippolito I Mori (Organic) Ruby red, an aroma of ripe red fruit combined with spices, vanilla and balsamic notes. Full and fresh and well balanced.	D				£35.00

SPARKLING WINES

24	Botter Prosecco Spumante Brut Italy. (Vegan) Lovely, crisp, lively, fizz with green apple and citrus notes, lightly sparkled	2	£7.00			£30.50
25	Botter Prosecco Rose Spumante Brut Italy. (Vegan) Fragrant, strawberries, raspberries and passion fruit, moreish	2				£32.00
26	Champagne Baron Albert L'Universelle Brut France. (Vegan, Sustainable) Aged for 4 years, this medal winning champagne is light fresh and fruity	1				£47.00
27	Champagne Pommery Brut Royal France. (Vegan) Hints of piped-fruit jam, apples and quince	1				£75.00
27	Champagne Bollinger Rosé NV France. Fresh strawberry, redcurrant, cherry and spice, backed up with a silky and fine texture	1				£100.00