

New Year's Eve Gala Dinner

With Live Entertainment by Paul Kinvig and New Year's Eve Disco

WEDNESDAY, 31ST DECEMBER 2025

AMUSE BOUCHE

STARTERS

WILD MUSHROOM SOUP WITH TRUFFLE MASCARPONE

Micro Herbs (D, G)

LEMON GRASS INFUSED CRAB AND CRAYFISH TIMBALE

Crostini, Lemon Crème Fraîche, Micro Cress, Grapefruit Segment, Fish Roe (D, F, SD)

SMOKED HAM TERRINE

Crispy Leaf, Balsamic Roasted Cherry Tomatoes, Gherkins, Mulled Chutney, Parmesan Crostini (G, D, SD)

GRILLED PEACH & BURRATA SALAD

Creamy Burrata, Toasted Walnut, Baby Greens, Balsamic Glazed Roasted Tomato, Maple Mustard Dressing (D, N)

MAIN COURSES

OVERNIGHT BRAISED OX CHEEK

Pomme Purée, Seasonal Vegetables, Thyme & Redcurrant Jus (C, M, SD)

CRISPY SKIN DUCK BREAST

Truffle Mash, Buttered Fine Beans, Red Wine Gravy & Cranberry Puree (C, D, SD)

PAN FRIED MONKFISH

Spinach Potato Timbale, Sautéed Vegetables, Tarragon Beurre Blanc Sauce (D, F, SD)

HALLOUMI & COURGETTE QUICHE

Slow Roasted Courgette, Grilled Peppers, Cheddar & Tomato Butter Sauce (D, G)

DESSERTS

RASPBERRY TRIFLE CHEESECAKE

Icing Sugar, Winter Berry & Biscuit Crumbs (D, N, G)

ESPRESSO MARTINI FUDGE CAKE

Chantilly Cream, Chocolate Chips, Dark Chocolate Sauce (D, E)

MORELLO CHERRY BAKEWELL TART

Crème Anglaise, Fresh Berries (D, N, E, G)

BEST OF BRITISH CHEESE SELECTION

Charcoal Cheddar, Dorset Red, Blyton Dorset Brie
Artisan Biscuits, Grapes, Celery, Nuts, Apricots, Homemade Chutney
(G, C, N, GFO)

FRESH FILTER COFFEE & CHOCOLATE CRISP MINTS

£95 Per Adult

£47.50 Per Child (Under 12)

GF-GLUTEN FREE, DF-DAIRY FREE, GFO-GLUTEN FREE OPTION, DFO-DAIRY FREE OPTION
C-CELERY, CR-CRUSTACEANS D-DAIRY, E-EGGS, F-FISH, G-GLUTEN, L-LUPIN, M-MUSTARD, ML-MOLLUSCS, N-NUTS,
P-PEANUTS, S-SOYA, SD-SULPHUR DIOXIDE, SS-SESAME SEEDS

If you have any dietary requirements or need allergen advice, please discuss with sales team on booking