

THE
HERMITAGE



New Years Eve Menu

THURSDAY, 31ST DECEMBER 2026

AMUSE BOUCHE

STARTERS

WILD MUSHROOM SOUP WITH TRUFFLE MASCARPONE

Micro Herbs (D, G)

LEMON GRASS INFUSED POACHED SCALLOP & TIGER PRAWNS

Lemon Crème Fraiche, Micro Cress, Grapefruits Segment, Fish Roy (D, F, SD, CR)

SMOKED HAM HOCK TERRINE

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

GRILLED PEACH & BURRATA SALAD

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

MAIN COURSES

OVERNIGHT BRAISED OX CHEEK

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

FREE RANGE CORN FED CHICKEN SUPREME

Maple Roasted Parsnip Purée, Portobello Mushroom, Rosemary Red Wine Gravy (D, SD)

PAN FRIED COD FILLET

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

HALLOUMI & COURGETTE QUICHE

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

DESSERTS

RASPBERRY TRIFLE CHEESECAKE

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

ESPRESSO MARTINI DUAL CHOCOLATE MOUSSE

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

MORELLO CHERRY BAKEWELL TART

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

BEST OF DORSET CHEESE SELECTION

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

FRESH FILTER COFFEE & CHOCOLATE CRISP MINTS

GF-GLUTEN FREE, DF-DAIRY FREE, GFO-GLUTEN 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