



NEW YEARS EVE

4 COURSES FOR £90 PER PERSON

LIVE DJ FROM 9PM UNTIL 2AM

BOOKING & PRE ORDERS ESSENTIAL

OUR DISHES CAN BE TAILORED FOR ALLERGENS.

CANAPÉS TO BEGIN

STARTERS

SCALLOPS THERMIDOR (GF)

Cauliflower, Capers & Grape

LOBSTER MARGARITA COCKTAIL (GF/DF)

Orange Tequila Vinaigrette, Avocado, Green Chilli & Tomato Salsa

DUCK DUO OF PASTRAMI & SAMOSA

Celeriac & Horseradish Remoulade, Cranberry, Orange & Peppered Fennel

WATERMELON TARTARE (V+/GF)

Mango Soy 'Yolk', Mango Pickle, Gherkin, Wasabi & Chive

MAINS

SEAFOOD TASTER (GF)

Bass & Plaice Fillets, Dauphinoise Potatoes, Stem Broccoli & Artichoke, Shrimp Beurre Blanc

CHAMPAGNE SHELLFISH BOWL (GF)

Lobster, Crab, Prawns, Mussels & Samphire,

Champagne Shellfish Bisque Sauce, Truffled Parmesan Fries

BEEF & OYSTER

Surrey Farm Fillet, Smoked Brisket, Beer Battered Oyster,

Dauphinoise Potatoes, Rosemary & Honey Jus

(Gluten Free Option Available)

CAFÉ DE PARIS GLAZED CAULIFLOWER (V+/GF)

Almond & Coconut Cream, Beetroot & Sherry Vierge, Salted Cabbage, Sultana & Apple

DESSERT

TREATS TO SHARE

Pistachio & Almond Praline, Billionaire Brownie, Macaroons, Mini Eclairs

EARLY BIRD SPECIAL

DINE BETWEEN 5PM AND 6:45PM FOR AN EARLY CELEBRATION

£57.50 PER PERSON FOR 3 COURSES (No Canapes)

GF - Gluten Free | DF - Dairy Free | V+ - Vegan



NEW YEARS DAY

3 COURSES FOR £50 PER PERSON

SERVED FROM 12PM UNTIL 4PM. BOOKING ESSENTIAL.
OUR DISHES CAN BE TAILORED FOR ALLERGENS. CHILDREN'S MENU ALSO AVAILABLE.

STARTERS

TEMPURA PRAWNS (DF)

Green Sweet Chilli Sauce, Sticky Ginger Vegetable Noodles

SCALLOPS THERMIDOR (GF)

Cauliflower, Capers & Grape (£3.00 Supplement Per Person)

CLAM & CUTTLEFISH CHOWDER

Chilli Fish Crackling, Leek & Chive Vinaigrette, Breads from our Bakery

(Gluten Free Option Available)

DUCK & MAPLE PASTRAMI (GF)

Celeriac & Horseradish Remoulade, Cranberry, Orange & Peppered Fennel

STICKY TOFFEE PORK BELLY (GF)

Apple & Caper Dressing, Crackling & Cauliflower Purée

GINGER & CUMIN SPICED SQUASH SOUP (V+)

Leek & Apple Salsa, Peppercorn Dukkha, Breads from our Bakery

MAINS

ROAST SIRLOIN OF BEEF

OR

LEMON & THYME BUTTER CHICKEN SUPREME

Duck Fat Roast Potatoes, Honey Roasted Parsnips, Seasonal Greens,
Yorkshire Pudding, Red Wine Jus

HALF LOBSTER (GF)

Garlic & Herb Butter, House Salad, Chips (£8.00 Supplement Per Person)

SHELLFISH LINGUINE

Mussels, Clams & Prawns, Shellfish Bisque Sauce, Samphire,

Truffled Seaweed & Parmesan Crumb

BUTTERFLIED WHOLE BREAM (GF)

Café de Paris Butter, House Salad, Chips

BEER BATTERED HADDOCK & CHIPS

Garden Peas, Tartare Sauce

VEGAN 'FISH' & CHIPS (V+/GF)

Battered Banana Blossom, Garden Peas, Tartare Sauce, Katsu Curry Sauce

DESSERT

DARK CHOCOLATE & CHERRY TORTE (V+/GF)

Coconut Sorbet, Chocolate & Coconut Crumb

STICKY TOFFEE & APPLE CRUMBLE (GF)

Salted Caramel Sauce, Caramelised Polenta Crumble,

Vanilla Ice Cream *(Vegan Ice Cream Available)*

CHEESEBOARD

Our Selection of Cheese with Crackers

ICE CREAM & SORBET (GF)

3 Scoops of Purbeck Ice Cream or Sorbets