

Starters

2-COURSE £42.50

3-COURSE £49.95

Smoked Haddock & Prawn Fishcake, saffron aioli, charred lemon & watercress (df)

Pan-Seared Dorset Scallops, cauliflower puree, crispy pancetta, sea purslane (dfo, gf)

Duck Rillettes, spiced plum chutney, sourdough toast, cornichons & dressed watercress (df, gfo)

Wild Mushroom Pate, sourdough toast, red onion marmalade, pea shoots (v, gfo)

Main Course

Fillet Of Beef Wellington, parmesan mash, honey & tarragon glazed chantenay carrots & red wine sauce

Halibut Supreme, with white miso & thyme butter, celeriac & truffle risotto, crispy sage, chive oil (gf, dfo)

Slow-Cooked Lamb Shank, saffron mash, glazed chantenay carrots, roasted baby parsnips, rosemary & thyme red wine sauce, baby mint (gf)

Pan-Roasted Creedy Carver Duck Breast, spiced red cabbage, baby leeks, fondant potato, Pedro Ximénez & blackberry jus (df, gf)

Tofu & Spinach Butter Masala, diced tofu & baby spinach in a rich tomato sauce with fenugreek, ginger, kashmiri chilli & coriander, served with basmati rice & Naan bread (vg, df, gfo)

Desserts

Bailey's Profiteroles, homemade profiteroles filled with Baileys cream, drizzled with dark chocolate sauce, hazelnut crumb & baby mint (v, n)

Lemon Cheese Cake, raspberry compote, crushed meringue & fresh berries (v)

Poached Pear with Spiced Red Wine Syrup, poached pear on a bed of hazelnut crumble, served with vanilla ice cream & fresh blackberries (v, n, dfo)

Dorset Cheeseboard, Cranborne Blue, Blyton Brie, Ford Farm Smoked Red & Coastal Cheddar, served with sourdough crackers, Netherend butter, grapes & red onion jam (v, gfo)

(GF) = Gluten Free / (GFO) = Gluten Free Optional / (DF) = Dairy Free / (DFO) = Dairy Free Optional (V) = Vegetarian / (VG) = Vegan / (VGO) = Vegan Optional / (N) = Contains Nuts / (NFO) = Nut Free Optional



Number of guests

Time of party

Name of party

Telephone Number

Date Paid

News Years Eve 2025 - pre order form.

	Guest Name																			
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Pan-Seared Dorset Scallops																				
Duck Rilletes																				
Wild Mushroom Pate																				
Main Course																				
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Lemon Cheese Cake																				
Poached Pear with Spiced Red Wine Syrup																				
Dorset Cheeseboard																				

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