

New Year's Eve Dinner

Canapés

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Roast Tomato Soup

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King Prawns with Beluga Lentil and Chorizo Salsa and Garlic Butter

Exmouth Lobster and Crab Salad with Gazpacho and Tuscan Olive Oil Jelly

Plum Tomato Tart with Caramelised Onion and Roast Beetroot

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Passion Fruit Jelly with Champagne 'Fizz'

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Turbot and Scallops with Parsnip and Celeriac Mash, Caviar, Vegetables and Leek Butter Sauce

Lamb Cutlet with Braised Shank, Pumpkin Puree, Roast Vegetables, Potato Gratiné and Roasting Juices

Sautéed Wild Mushrooms with Chestnut Mash, Pak Choi, Mange Tout, Leek and Black Truffle Cream

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Orange Blossom Panna Cotta with White Rum, Passion Fruit and Blood Orange reduction

Apricot and Berry Frangipane Tart with Vanilla Ice Cream and Glazed Cherries

Dark Chocolate and Raspberry Brownie with Nougat Parfait and Amaretto Ice Cream

Selection of Local Cheeses with Fudges Dorset Biscuits and Devon Chutney

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Coffee and Petits Fours

7 Courses for £69.95

Head Chef - Ed McLachlan MCGB