

Number 28

New Year's Eve 2022/23

Scottish Smoked Salmon & Crayfish Salad

Lemon, caper & chive dressing

Chicken Liver Pate

Toasted brioche, spiced red onion chutney & caramelized figs

Dorset Blue Cheese Mousse

Carpaccio of beetroot, toasted walnuts & parmesan tuille

Intermediate

Roasted Butternut Squash & Red Pepper Soup

Mains

Fillet of Beef Medallions

*Dauphinoise potato, fine green beans, confit garlic, smoked pancetta
baby onions & rich red jus*

Fillet of Seabass

Saffron potatoes, baby vegetables, chive beurre Blanc

Celeriac & Mushroom Duxelle Lasagna

Pickled wild mushrooms, plum tomato coulis

To finish...

Blackberry Cheesecake

Mint chocolate mousse & crushed meringue

Salted Caramel Pannacotta

Cocoa & banana shortbread, candied hazelnuts

Warm Dark Chocolate & Coconut Cake

Lemon mousse & crushed amaretti biscuits

ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you.

PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients.
