

NEW YEARS EVE

DORSET GOLF RESORT

DINNER MENU

WELCOME

GLASS OF BUCKS FIZZ OR KIR ROYALE ON ARRIVAL

FIRST COURSE

FRENCH PARSNIP & LOCAL HONEY SOUP
topped with Cumin Croutons

SLICES OF SALMON & PLAICE STEAMED ROULADE
with a Curly Endive & Dill Salad and Spanish Saffron Aioli

DOUBLE BAKED CHEDDAR CHEESE SOUFFLÉ
with a Quenelle of Tomato Fondue & Cornish Brie Cream

SECOND COURSE

APPLE & ELDERFLOWER SORBET
with a Gin & Tonic Crystal Jelly

THIRD COURSE

PORK BELLY STUFFED WITH A HAM & CHORIZO FARCE
*with Braised Red Cabbage & Pink Lady Apple with a Cider Jus
served with Roasted Potatoes & Steamed Vegetables*

VENISON WELLINGTON
*with a Shallot & Garlic Puree and Prosciutto Ham wrapped in Butter Puff Pastry
with a Blackberry Sauce and Roasted New Potatoes & Steamed Vegetables*

FILLET OF ATLANTIC HALIBUT
*served on Buttered Leeks with a Langoustine Bisque Sauce,
Dill Duchesse Potatoes & Steamed Vegetables*

ROASTED BUTTERNUT SQUASH, RED ONION,
CHERRY TOMATO & FRENCH GOAT'S CHEESE PITHIVIER
with a Duo of Yellow & Red Pepper Coulis with Parmentier Potatoes & Steamed Vegetables

FOURTH COURSE

ASSIETTE OF MINI DESSERTS
*Craquelin topped Choux Bun filled with a Sour Cherry & White Chocolate Cream
Lemon & Stem Ginger Cheesecake with Candied Lemon Zest
Raspberry & Rosemary Victoria Sponge with Sugared Rosemary Needles*

Or

SELECTION OF ENGLISH CHEESES
with Walnut Bread, Fruit Chutney & Iced Grapes

TO FINISH

Coffee & Homemade Petit Fours

£44.95 pp