

Menu Selector £35Per Head

Starters

Seasonal Soups

Butternut Squash, Beetroot and Goats Cheese Salad with Toasted Walnuts

Blow Torched Mackerel with Spiced Butter Sauce, Pickled Blackberries and Pomegranate Salad

Mediterranean Vegetable, Feta and Pesto Tart

Soused Salmon, Chard Fennel, Pickled Radish and Gribiche Sauce

Trio of Melon Cantaloupe, Water and Honey Dew with Balsamic, Walnuts and Seasonal Leaves

Ham Hock Terrine with a Fig and Piccalilli and a Wholemeal Crostini

Brie, Poached Pear and Grape Salad with a Port Reduction and Crushed Nuts

Chicken Liver Pâté with The Grand Chutney and Melba Toast

Classic Prawn and Cucumber Salad with Marie Rose Sauce and Seasonal Leaves

Ham Hock and Pea risotto with a Parmesan Crisp, Rocket and Mint Salad

Confit of Duck Leg Glazed with Hoi Sin with a Orange and Bean Sprout salad finished with a Coriander and Chilli Dressing

Mains

Pan Fried Sea Bream Fillet with Lemon Beurre Blanc Sauce

Baked whole Rainbow Trout With an Almond and Caper Butter

Pan Fried Salmon with Grapefruit Hollandaise Toasted Almond and Green Beans

Pan Fried Sea Bass Fillet with Bacon, Peas and Onions finished with a Lemon, Chervil Butter Sauce

Supreme of Chicken with a Wild Mushroom and Brandy Cream Sauce

Pork Tenderloin wrapped with Serrano Ham, Apple Crisps, Pink Peppercorn and Port Sauce

Slow Confit of Duck Leg with Braised Chicory, Beets and Spring Onion with Pickled Blackberries, Beetroot Puree and Cassis Jus

Traditional Roast Beef with Yorkshire Pudding and Roast Gravy

Wild Mushroom, Leek and Roquefort Tart

Butternut Squash and Toasted Pine Nut Risotto with a Deep Fried Egg and Herb Oil

Creamed Leek and Goats Cheese Parcel with a Mediterranean Vegetable Quinoa Salad

Sweets

Classic Lemon Tart with Lemon Curd and Forest Berries

Stem Ginger and Lemongrass Posset and Lime Sable

Sticky Toffee Pudding with Butterscotch Sauce and Purbeck Vanilla Ice Cream

Chocolate and Marshmallow Bread and Butter Pudding with Crème Anglaise

Vanilla Crème Brulee with a Chocolate Shortbread

Mascarpone and Coffee Cheesecake with a Caramel Sauce

Trio of Chocolate - Dark Chocolate Brownie, Purbeck Chocolate Ice Cream and Chocolate Snap

Trio of Purbeck Ice Cream and Sorbet with Meringue Dust and Tuile Biscuit

Fresh Fruit Pavlova with Chantilly Cream and Meringue

Lemon and Lemon Cheesecake with Raspberry Compote

Milk Chocolate Cheesecake with White Chocolate Mirror Glaze and Chocolate and Honeycomb Crumb

Mango Entrement with Blueberry Puree and Coconut Crumb

Assiettes

Chocolate Brownie, Orange and Rosewater Posset with a Biscuit Crumb and Raspberry Sorbet

Milk Chocolate Cheesecake, Mango Entrement and Rhubarb and Rosehip Ice Cream

Classic Dorset Apple Cake, Ginger and Lemon Cheesecake and Eaton Mess