



GRAND HOTEL SWANAGE NEW YEARS EVE GALA DINNER

£65.00

6.30pm - Welcome drink 7.00pm - Gala Dinner

Welcome Drink

French Onion Soup

With Parmesan Croutons and Crispy Leeks

Fish Course

Mackerel Boudin, Salmon and Shrimp

With a Watercress and Radish Salad and Sauce Vierge

Mains

Medallions of Beef Fillet

With a Parsnip and Swede Croquette, Horseradish and Beetroot Puree,
finished with a Wild Mushroom and Balsamic Jus

or

Pork Tenderloin wrapped with Serano Ham

with Apple Puree, Apple Crisps, Dorset Blue Vinny and Tarragon
White Wine Cream and Fondant Potato

or

Grilled Turbot

With a Saffron Risotto Rosti served with Clams, Cockles,
Silver Skin Onions and Peas finished with a
Champagne Lemon Butter Sauce

or

(V) Roasted Winter Vegetables

With Beets, Chantenay Carrots, Pumpkin with Celeriac
and Potato Fondants, Sage Crisps, Parsnip Ribbons and
Hazelnut and Butternut Puree

Desserts

Plum Crumble Tart

with Almond Frangipane and Plum Sauce

or

Lemon Meringue

with Marinated Raspberries and Raspberry Sorbet

Coffee and Petit Fours

