NEW YEARS EVE

MENU

5 COURSES | £95PP

TO START

BREAD BOARD
With balsamic & olive oil (V)

CELERIAC, POTATO & SWEET ONION SOUP
With fried sage and hazelnuts (Ve)

CRAB AND PRAWN COCKTAIL
With Marie rose sauce, pickled cucumber, and toasted peppercorns (Gf)

GARLIC MUSHROOMS
Chestnut mushrooms in a creamy confit garlic & stilton sauce, served with toasted sourdough (V)

BRAISED BEEF CHEEK & CHEDDAR CROQUETTES
With pickled walnut mayonnaise and fresh cucumber

PALATE CLEANSER

CHAMPAGNE SORBET

MAIN

CHICKEN BALLOTINE
Chicken ballotine stuffed with mushroom & truffle mousse, chicken fat fondant potato, peppercorn sauce and crispy kale, served with a shot of chef's whisky liqeuor

PAN FRIED COD FILLET
Pan-fried cod fillet with chorizo and butterbean cassoulet, caper butter, and chive oil (Gf)

FILET MIGNON
Chargrilled beef filet Mignon, served with a risotto of mushrooms, cavolo nero chestnuts, and truffle oil. (Gfo)

BUTTERNUT SQUASH & SWEET POTATO WELLINGTON
Served with chargrilled baby gem lettuce, potatoes, and garden peas. (V)

DESSERT

CHOCOLATE TRUFFLE BROWNIE TORTE
Served with chocolate ice cream (Ve)(Gf)

LEMON MERINGUE KRONUT
Served with lemon sorbet, candied lemon, and mint oil (V)

WHITE CHOCOLATE & CRANBERRY BREAD & BUTTER PUDDING
Served with brandy butter ice cream and panettone custard (V)

THE DORE CHEESEBOARD
A selection of 4 premium cheeses, served with crackers, fig & apple chutney, grapes, candied walnuts, focaccia, and salted butter V

THE DØRE

BAR + GRILL

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(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available. All dishes are prepared in an environment with a risk of cross-contamination from allergens.
Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.