NEW YEARS EVE MENU

5 COURSES | £95pp

BREAD BOARD

With balsamic & olive oil. (V)

TO START

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

CRAB & 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,
served with chicken fat fondant potato, peppercorn sauce and crispy kale.

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

FILLET MIGNON
Chargrilled beef fillet 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. (Ve)

DESSERT

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

LEMON MERINGUE TART
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)(Gfo)