

NEW YEARS EVE AT THE DORE

Bread and whipped butter

Starters

Smoked salmon roulade
Salmon roulade with cream cheese, lumpfish caviar, fennel purée and apple & fennel salad (Gfo)

Short rib of beef
Pomme purée, leek, and Chanterelle mushrooms (Gf)

Beetroot tarte tatin
Caramelised beetroot tart, with candied walnuts, beetroot mousse and whipped goat's cheese (Ve)

French onion soup
Cheese crouton, artisan loaf and whipped butter (V) (Gfo)

Lemon sorbet

Mains

Porchetta
Sage-rolled pork belly porchetta, braised pork cheek, leeks, pomme purée, and apple & pork jus (Gfo)

Butternut squash & mushroom Wellington
Served with a white onion sauce, sautéed greens and creamy mash (V)

Chicken ballotine
Dauphinoise potato, maple-glazed carrots, chestnut & bacon sprouts and white onion sauce (Gf)

Pan-seared Hake
Parmentier potato, brown shrimp, king prawns, samphire in caper & lemon brown butter sauce and lumpfish caviar.

Desserts

Chocolate Fondant
Mascarpone & maple cream, hazelnut crunch and caramel (V)

Poached pears
Red wine & orange poached pear with a vanilla ice cream and hazelnut crunch (Ve)

Apple Strudel
Apple strudel, Crème anglaise, ice cream (V)

Sorbet
Selection of three scoops of sorbet (Ve) (Gf)

The Dore Cheese board + £5
Selection of cheeses served with roasted figs, grapes, crackers, fig chutney and candied walnuts.

£85 PER PERSON

To book please see our website thedore.co.uk/christmas-events
or speak to a member of our team.