

VALENTINE'S DINNER MENU

4 Course Dinner £75

Served on Saturday 14th February from 6:00pm – 9:00

50% DEPOSIT IS REQUIRED

WHILST YOU CHOOSE

Olives £4.50

Green pitted Vinci olives

Caviar £6

With blinis

Poole bay oysters £4.00 each

Pan seared scallops £5 each

Cauliflower puree, walnut Picada

CANAPES

STARTERS

New Forest mushrooms velouté, with truffle parmesan gougères

Chicken liver parfait, spicy tomato chutney, toasted brioche (G.F on request)

Beef carpaccio, blue cheese, rocket and shallot salad walnut dressing (DF on request)

Double baked Dorset cheddar cheese souffle, rocket and shallot salad

Cured trout gravlax, horseradish cream, candy baby beetroot, dill oil, caviar (GF/DF on request)

Isle Of Wight heirloom tomato & burrata salad, basil vinaigrette, balsamic sourdough croute (GF/DF on request)

MAINS

Surf and turf; beef fillet, king prawn, truffle mash potato, lobster cream sauce (DF on request)

Trio of duck; pan-seared duck breast, hoisin & sesame glazed drumsticks, duck bon-bon, butternut squash dauphinoise, cherry jus

Pan fried red mullet, salt & pepper squid, mango salsa, chilli and lime dressing, crispy shallots (GF/DF on request)

Lobster tail linguini, tomato & chilli sauce, crispy basil (DF on request)

Chicken ballotine stuffed with apricot, cauliflower puree, fondant potato, curry oil, golden raisins jus

Fillet of south coast breaded halibut, tenderstem broccoli, chive & tomato butter sauce

Sweet potato ravioli, spinach puree, whipped feta cheese, toasted pine nut, crispy sage (DF on request)

DESSERT

Chocolate sabayon tart, pistachio ice cream

Trio of desserts; white chocolate mousse, tropical fruit pavlova, salted caramel chocolate fondant (£5 supplement)

Raspberry & prosecco posset, shortbread heart (GF on request)

Selection of Dorset cheese, daily made bread, crackers, chutney and grapes (VG/GF/DF on request)

VG – Vegetarian, GF – Gluten Free, DF – Diary Free

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required

Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

A discretionary service charge of 12.5% will be added to the total bill