

HOLIDAY MENU



Hot Cheese Soufflé



Appetizers

Lobster and Corn Chowder

*Foie Gras and Duck Confit Terrine
Fig Balsamic Sauce, Walnut Toast*

*Porcini Dusted Sea Scallops, Carrot Maple Puree,
Winter Crumble, Seeds and Leaves*



Winter Salad



Main Courses

*Filet of Beef with Green Peppercorn Sauce and
Cinnamon-Orange Braised Short Rib*

*Sliced Breast of Chicken, Leek Risotto, Guanciale,
Caramelized Onion, Porcini Mushroom Sauce*

Poisson du Jour: Fresh Fish in a Classical Manner



Desserts

*Bûche de Noël: Red Velvet Yule Log,
Ganache Sauce, Egg Nog Ice Cream*

Quartet of Local Cheeses with Fruit and Raw Honey

Trio of Sorbets

prix fixe \$59 p.p.

HORNED DORSET INN

NEW YEAR'S EVE 2017

MENU

SMOKED SALMON ROULADE WITH BEET AND APPLE,
CHAMPAGNE VINAIGRETTE



WARM SHELLFISH SALAD, TOMATO SAFFRON BROTH



WHOLE ROASTED QUAIL, WINTER FRUIT, BRAISED GREENS,
HUCKLEBERRY SAUCE



PASSION FRUIT SORBET



PORCINI AND HAZELNUT CRUSTED RACK OF LAMB,
BRAISED SHANK, JERUSALEM ARTICHOKE AND ROSEMARY



CHOCOLATE RASPBERRY AND ALMOND ENTREMET
CRÈME CHANTILLY



ORANGE GINGER MACARON

§ 100. PP

*Reservations only after 8:00pm
includes Live Music and a 6 Course Prix Fixe Menu.
A la Carte dining available from 6:00 – 7:30pm in The Garden Room*