

THE HORNERD DORSET INN

Holiday Menu



Hot Cheese Soufflé



Appetizers

Lobster and Corn Chowder (gf)

*Gnocchi with Butternut Squash, Pancetta,
Parmesan Cheese, Walnuts and Sage (v or df on request)*

*Pan Seared Sea Scallops, Carrot Ginger Puree,
Pistachio, Herbs (df, gf)*



Season's Salad



Main Courses

*Duck Leg Confit, Orange Cranberry Sauce,
Wild Rice, Winter Vegetables (gf and df on request)*

*Beef Wellington: Sliced Tenderloin over Puff Pastry,
Mushroom Duxelles, Port Wine Jus (gf or df on request)*

Poisson du Jour: Fresh Fish in a Classical Manner



Desserts

*Chocolate Bombe: Rich Chocolate Cake filled
with Chocolate Mousse, Holiday Garnishes (gf)*

*Poached Pear in a Moscato Sabayon,
Ginger Crumble and Pomegranate
(df; available gf)*

*Ice Cream Trio: Chocolate Peppermint,
Salted Caramel, Egg Nog (gf)*

Prix fixe \$84 p.p.



New Year's Eve Tasting Menu '23

Maine Lobster Beignet,
Truffle Aioli



Butternut Bisque, Goat Cheese Fondue
Shaved Prosciutto



Pan Seared Atlantic Halibut,
Citrus Beurre Blanc
Braised Greens, Roasted Beet



Lime, Coconut and Basil Sorbet



Duo of Beef: Sliced Roasted Beef Tenderloin with
Port Jus and Foie Gras Torchon,
Braised Carbonnade, Dauphinoise Potatoes
Winter Vegetables



Chocolate Hazelnut
Praline Opera Torte



Mignardises and Espresso

\$ 135 p.p.

Wine pairing, Five Glasses \$50 p.p.

Includes Live Music. Reservations Start at 8:00 pm

THE HORNED DORSET INN