

## Dinner Party Menu – February

(available every evening for tables of 8 or more)

### Starters.....

White onion & Thatchers cider soup with parmesan crostini (V)

Pan-fried partridge breast, black pudding, five spiced red cabbage & winter truffle vinaigrette

Wild fennel cured rainbow trout, courgette & fennel salad with chilli oil dressing

William's pear & quince tart tatin, Dorset Blue Vinny & candied walnuts (V)

### Main Courses.....

Pan-fried fillet of hake, borlotti beans, spiced calabrian `nduja sausage & black cabbage

Roundhill Farm rump steak, chips, spiced cafe de Paris butter, tomatoes & mixed leaf salad

Ricotta gnudi with spinach, roast chestnuts, pumpkin purée & shavings of black winter truffle

Braised breast of Dorset lamb, wild mushrooms, salsify, onion soubise & fondant potato

**To Share.....** Fillet of Dorset venison wellington with buttered spinach, Dorset Blue Vinny dauphinoise potatoes & madeira sauce (£7.50pp supplement, Medium-rare - 45 mins cooking time)

### Puddings.....

Three scoops of home-made Rose & Crown ice cream & / or sorbet

Passionfruit tart, vanilla crème fraiche & a pumpkin & sesame seed brittle

Forced Yorkshire rhubarb cheesecake, champagne poached rhubarb & rhubarb sorbet

Selection of three English cheeses, homemade chutney, biscuits, grapes & quince

Dark Chocolate fondant, blackberry coulis & blackberry ice cream

**Two courses - £28.50, Three courses - £33.50**

(£4.00 discount Sunday to Thursday)

