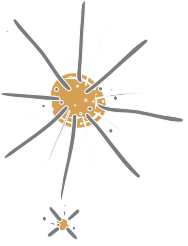


Dormy House
HOTEL & SPA

New Year's Eve



ARRIVAL

Nibbles and a New Year Negroni on arrival

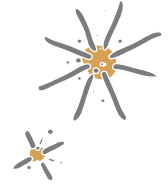
Beef shin croquette, spiced chutney
Truffle arancini
Crab & yuzu tartlet
Cheese gougères



6-COURSE TASTING MENU

Served from 7.00pm 9.00pm

Leek, celeriac, truffle terrine
Hand-dived scallop, ponzu dressing, sea vegetables
Smoked venison loin, cep purée, red wine peppercorn sauce
Cucumber sorbet, gin & tonic foam, pink grapefruit segments, juniper
Tête de Moine, apricots, thyme infused honeycomb, crackers
White chocolate sphere, banana yoghurt ice cream, sesame crumb



VEGETARIAN 6-COURSE TASTING MENU

Served from 7.00pm 9.00pm

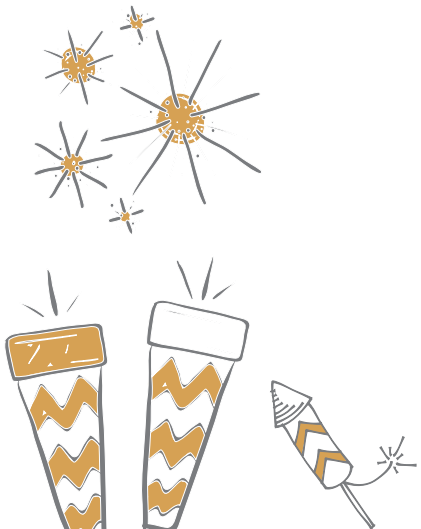
Leek, celeriac, truffle terrine
Poached hen's egg, salt baked celeriac, pickled mushroom, smoked almonds
Jerusalem artichoke risotto, coffee, radish, hazelnuts
Cucumber sorbet, gin & tonic foam, pink grapefruit segments, juniper
Tete de Moine, apricots, thyme infused honey combe, crackers
White chocolate sphere, banana yoghurt ice cream, sesame crumb

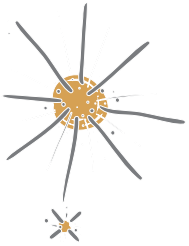
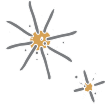
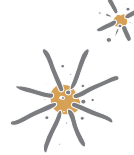


MIDNIGHT SNACK

Sliders

Southern fried chicken BLT, chipotle sauce
Beef, smoked cheddar, deep fried gherkin
Beetroot, Gorgonzola, apple slaw





Dormy House
HOTEL & SPA

New Year's Day

BREAKFAST INTO BRUNCH

Served from 7am to 12noon

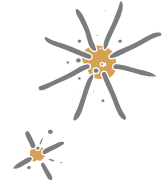
Egg piperade

Haddock, spinach, poached egg, Tewkesbury mustard butter sauce

Pan fried sirloin, fries, bearnaise

Cod Kyiv, miso parsley butter, fries

Creamed mushrooms, sourdough bruschetta



NEW YEAR'S DAY DINNER

Served from 6.30pm 9.00pm

Tuck into a seasonal 4-course supper in The Back Garden

