

DINING SAFARI MENU

£75 per person

ANTIPASTI AND PROSECCO AT MASSIMO RESTAURANT

MAIN COURSE AT THE NORTHALL

28 Day Dry-aged Native Angus grass-fed Beef Sirloin
served with air-dried Tomato and Field Mushrooms (G)

Slow Roasted Chicken, Tarragon Mashed Potato with Roasting Jus

Steamed Lemon Sole, Tender Broccoli with Smoked Garlic and Parsley Butter

Pea Risotto with Spinach Crisps and Asparagus Ribbons (V)(N)(G)

SIDES

Sautéed Spinach (V)

Runner Beans with Shallots (V)

Rocket Salad with Parmesan

Mashed Potatoes (V)

Tomato Salad with Basil and Olive Oil (V)

New Potatoes with Mint Butter (V)

Triple Cooked Chips (V)

DESSERT AT THE CRYSTAL MOON LOUNGE

Mousse of Dorset Heather Ling Honey, Peach Compote, Pistachio Sponge, Yellow Peach Sorbet (N)(G)

Manjari Chocolate Marquise, Raspberry Mousse, Chocolate Streusel, Raspberry Sorbet (N)(G)

Homemade Ice Cream and Sorbet Selection and Tuile (V)(G)

Selection of British and International Cheeses served with Chutney, Fruit Compotes and Crackers (V)(N)(G)

NIGHTCAP AT BASSOON BAR

A cocktail of your choice from the Bassoon Classic Cocktail list

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.