

ARBOR

RESTAURANT

New Years Eve Menu

Welcome to Arbor's New Years Eve menu. Andy and his team have chosen the most popular dishes from our menus throughout 2017 and distilled them into one. Our five course New Years Eve menu is just £65 per person.

For the table...

Bhajeets, dips and Artisan Bread Board to share (v)

To Start....

Black Cow Vodka and Dill cured Salmon, Pickles and crème Fraiche (gf)

The salmon is steeped in smooth Dorset-distilled vodka (made from milk) with dill and zesty lemon. Served with pickles, a dollop of crème Fraiche and a gluten free pancake.

Spiced Sweet Potato Samosa with Mango Chutney and Carrot and Coriander Purée (ve)

Forget the uninspired triangles found in supermarket selections: these crisp, flaky, freshly fried pastries, filled with autumnal, lightly spiced sweet potato, are Andy's mouthwatering homage to the original Indian snack.

Roast Cauliflower Soup, Cauliflower Cous Cous, Truffle Oil (v, gf)

Super smooth cauliflower soup is rich and creamy, served with cauliflower cous cous for added texture and a drizzle of luxurious truffle oil.

Whole Baked Camembert to share, mini artisan loaf and tomato chutney (v)

Award winning cheese from lubborn creamery is studded with garlic and herbs and baked until just oozing. Served with warm homemade bread and tangy tomato chutney. A perfect sharing dish.

Crooked Soley Ham Hock Terrine, Brioche and Yeast Extract Butter

Slow cooked ham, prepared simply, because its flavour needs no help. Comes with homemade straight-from-the-oven brioche and a super savoury butter. For that bit of zing; crunchy pickled carrots and a granny smith apple puree.

To Refresh...

Peach Bellini Sorbet

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From Bay, Barn and Butcher...

Duo of Creedy Carver Duck Breast and Leg with Broccoli Purée and Soy dressing (gf)

Plump legs from these full-flavoured birds, bred in Devon in small flocks, are cooked in duck fat until flaking, and then mixed with soy, ginger and spices to create a posh spring roll that really packs a punch. The juicy breast is pan-fried until its skin is golden and crisp.

Ratatouille Stuffed Tomato with Red Pepper Houmous and Tomato Risotto (ve,gf)

A beefy tomato, filled with Mediterranean veg sits beside an intense, rich risotto cut through with a splash of balsamic vinegar. Served with smooth, cumin spiced Houmous, toasted gluten free flatbread and a vegan pesto dressing.

Roast Hake with spiced saffron mash, crayfish and pea butter sauce and soused fennel (gf)

Roasted hake is centre stage, served alongside a vibrant and fragrant mash. Fish stock reduction is intensified for a rich buttery sauce with added crayfish tails and sweet peas. Pickled fennel adds a piquant flavour that compliments the dish.

Slow roast BBQ Pork Ribeye, Crispy spiced prawns, warm potato salad and fennel slaw (gf,df)

Arbor's own surf and turf: spiced honeyed pork reared outdoors at Bishops Cannings pairs with tender crispy prawns. Served with dill-infused new potatoes and anise tinged slaw for fresh crunch.

Roast Chicken Breast, Chicken & Tarragon Raviolo and Mushroom Puree

Walter rose's superb chickens deserve respect: the breast pan-roasted to develop rich flavour, the thighs slow-cooked and combined with tarragon for the pasta parcel. Served with rich mushroom puree and a side of smoky balcony mushroomy sauce.

All served with Chips or New Potatoes and Simple greens for the table.

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Desserts

Vegan chocolate & Olive oil cake, Almond sorbet, Almond praline (gf,ve)

A rich, sugary hit of a pud. It's vegan and its gluten-free but you wouldn't know it. Luxurious, moist fluffy cake is matched with almond milk sorbet and a sweet snack of crunchy praline.

Selection of Dorset and Somerset Cheeses

A generous selection of the best local cheese: James Cheeses supplies an award-winning range of washed-rind cheeses which we are proud to feature on our cheeseboards along with the fabulous Dorest Blue Vinney. A little rock star glamour along with some serious cheese is supplied from former Blur singer Alex James and this is all served up with our very own homemade biscuits and chutney on our now infamous Cheese Tree.

Sticky Ginger Cake, Clotted cream parfait, candied pecan nuts

Spicy fever tree ginger beer cake, doused in a rich toffee sauce. Served with a cool Dorset clotted cream parfait for contrast, and candied nuts for crunch.

Dark Chocolate Fudge Cake with Hot Fudge sauce and salted fudge Ice Cream

A rich, dense homemade sponge, split by glossy chocolate ganache then pressed and served with warm, velvety sauce and an indulgent ice cream dotted with chunks of homemade fudge.

Baked Banana cheesecake with Butterscotch Ice Cream and Banana Fritter

Fresh Bananas folded into a sweetened cream-cheese topping and layered over a homemade oatly biscuit base are a deliciously subtle foil for decadent toffee-flavoured ice cream and a hot freshly made banana fritter.

Finish with

Filter Coffee or Tea with chocolate truffles

Dessert Wine

Cazes Muscat de Rivesaltes 2011 Roussillon, France – 37.5cl 31.50 / 75ml 8.50

Valentin Bianchi Late Harvest Semillon 2011 Mendoza, Argentina – 37.5cl 23.00 / 75ml 6.50 –

Glass of Port

Taylor's Tawny Port NV Portugal – 75cl 35.00 / 75ml 4.50 –

Liqueur Coffee

Irish Coffee with Jameson — 6.00

Italian Coffee with Amaretto — 6.00

Baileys Coffee — 6.00

French Coffee with Cognac — 6.50

After Dinner Cocktail

Espresso Martini – 9.00