

ARBOR

RESTAURANT

New Year's Eve 2019 Menu

Welcome to Arbor's New Years Eve menu. Andy and his team have chosen the most popular dishes from our menus throughout 2019 and distilled them into one. Our five course New Years Eve menu is just £72 per person.

For the table...

Artisan Bread Board and dips to share (v)

To Start....

New Forest Crab Mayonnaise, Crumpet, Apple and Fennel Salad, Brown Crab Butter Sauce *Df, Nf*

Hand-picked white crab meat bound with mayonnaise, chives and a squeeze of lemon. Served on a light, freshly baked fluffy dill crumpet and a buttery brown crab sauce. Crunchy shaved apple and fennel add sweetness and bite.

Tandoori Chalk Stream Trout, Preserved Lime Mayonnaise, Naan Bread *Nf*

Super sustainable fish from the Chalk Stream Trout Farm is marinated in a blend of Indian seeds and spices and cooked in a hot oven to replicate a traditional tandoor. The result is a blistering, full flavoured piece of fish with slightly charred flesh. Salty preserved lime mayo mellows any heat from the spices, and a fluffy naan is on hand to mop up leftovers.

Pig-Cheek Terrine, Tomato Ketchup and Smoked Egg Yolk *Gfo, Df, Nf*

Slow-cooked pig's cheeks are mixed with our own housemade tomato ketchup and pressed to form a super-rich terrine. A gooey, indulgent egg yolk purée adds a hint of smokiness. Pickled Shimeji mushrooms cut through the fatty richness and straw potatoes add crunch to this Arbor interpretation of breakfast.

Roasted Butternut Squash Soup, Bombay Swede, Onion Bhajee *Gf, Ve, Nf*

Some people never order soup, thinking it's the obligatory afterthought of a reluctant chef. Not here. Only suitably seasonal stuff makes it into our steaming pot. So if you're normally a non-souper, it's safe to ask about today's creation.

Pressed Mushroom Terrine, Pine Nut Granola, Celeriac Purée *Gf, Ve, Nfo*

A selection of wild and cultivated Dorset mushrooms cooked to offer different textures are pressed together and set with a mushroom stock. Pine nuts and gluten free oats are baked to make a nutty granola for a good bit of crunch. Celeriac purée sits perfectly with the umami of the mushrooms and a vegan tarragon pesto adds colourful aromatics.

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From Bay, Barn and Butcher....

Slow-Cooked Korean Pork Rib Eye, Kimchi Cabbage, Prawn and Ginger Dim Sum *Df, Nf*

The Creedy Carver Duck is succulent, full of flavour and sourced from just over the border in neighbouring Devon. The breast is cooked until pink with a crispy skin, the legs are shredded and encased in suet pastry. The duck rests on a bed of garlic mash and the broccoli puree adds a pop of colour.

Sweet Potato Thai Green Curry, Coconut Sticky Rice, Broccoli and Sesame Purée *Nf, Ve, Gf*

Pan Fried cod sits with a classic, comforting combination of bacon and cabbage. A cider sauce compliments the bold flavours. A Lyme Bay scallop adds the decadence such an evening deserves.

Slow-Cooked Lamb Shank, Lamb Bacon and Butter Bean Pasty *Nf*

Lightly seasoned Bishop Cannings flavoursome pork, which is pan fried and served slightly pink. The pork shoulder is slow cooked in a rich tomato tomato sauce until tender then layered between spinach pasta and a rich cheesy sauce and is cooked until it is crispy round the edges. The addition of braised carrot adds sweetness and colour.

8oz Stokes Marsh Ribeye Steak, Cherry Vine Tomatoes, Field Mushroom *Dfo, Gfo*

Steak as it should be. Succulent Ribeye from Tim Johnson's roaming Hereford-Angus crossbred herd, dry hung for 28 days for flavour and tenderness. Served with crunchy twice-cooked chips, sweet vine tomatoes and field-fresh mushroom.

Peppercorn Sauce *Nf, Gf, Dfo*

Garlic and Herb Butter *Nf, Gf*

IPA Onion Rings *Nf, Df*

Pan Fried Sea Bass, Parsnip Veloute, Crispy Bacon and Chestnuts *Nf, Gf*

We don't want to overwork our seas. Instead, Head Chef Andy Hilton picks from the best seasonal and sustainable catches of the moment to create a perfectly balanced dish of the most delicious fish and shellfish, straight from port to plate.

Smoked Artichoke Risotto, Barber's Cheddar and Confit Artichokes *Gf, Veo,*

Naturally sweet and smoky artichokes are cooked until just soft and smoked again, folded into a super creamy risotto of Barber's cheddar, speckled with crunchy apple and pear for a fresh tangy hit. Topped with artichoke crisps, shards of crunchy cheddar, and micro herbs.

Pre-Dessert

Sloe Gin and Blackberry Sorbet, Candied Lime

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Desserts

Salted Caramel and Tonka Bean Arctic Roll with Candied Peanuts *Nfo*

A childhood teatime dessert given a grown-up makeover. Rich caramel is spread over a light fluffy sponge and rolled around a creamy Tonka bean ice cream with crunchy peanuts for texture. If you've never experienced Tonka, you must - it's revered for its multi layered, slightly spicy flavours of vanilla, cherry, almond, cinnamon...we could go on.

Goes well with: 50ml Disaronno £9.00

Selection of Dorset and Somerset Cheeses

Generous helpings & a wide range of award-winning local cheeses. All served up with homemade biscuits & a beautifully tangy chutney on Arbor's famous cheese tree.

Goes well with Fonseca 10 Year Old Tawny Port 75ml £8.00

Coconut and Chocolate Torte, Coconut Cream Sorbet *Gf, Ve*

This coconut milk & chocolate custard is set on a bed of oatly gluten-free biscuit crumble, served with a creamy coconut yoghurt sorbet. Tasty goodness on a plate.

FAIR Belize Rum served straight goes beautifully with chocolate – 5.50 –

Baked Blueberry Crumble Cheesecake, Yoghurt and Maple Ice Cream, Blueberry Curd *Nf*

Sharp and sweet blueberries are folded into light and airy cream cheese and baked with a twist – a crumble topping for extra buttery crunch. Served with a maple and yoghurt ice cream, which works wonders with the blueberries.

Goes well with: Two Swallows rum straight up, 50ml £8.00

Chocolate Delice, Mascarpone Parfait, Mocha Sauce *Gf*

Chocolate delice with a salted caramel and coffee filling sits with a luxurious mascarpone parfait that cuts through the bitter chocolate and sweet caramel. A warm mocha sauce brings everything together with a hint of a coffee hit.

Goes well with: Italian Amaretto Coffee

Finish with

Filter Coffee or Tea with chocolate truffles

AFTER DINNER TIPPLES

Liqueur Coffee – 6.50 Irish Coffee with Jameson Italian Coffee with Amaretto Baileys Coffee French Coffee with Cognac	After Dinner Cocktail Fairtrade Espresso Martini , Black Cow Vodka, FAIR Café, Espresso – 9.50 Mint & Chocolate Martini , Vodka, Crème de menthe, Baileys, Chocolate Syrup – 9.50	Glass of Port Fonseca 10yr Tawny Port 75ml 8.00 Grahams Late Btld Vintage Port 75ml 5.50 Dessert Wine Monbazillac, Château Sabatière, 75ml 7.00 Peller, Riesling Ice Wine, 2015 75ml 12.00
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