



Dormy House

New Year's Dinner

31ST DECEMBER

5 course tasting menu with wine

Salt baked celeriac & winter truffle salad
Lobster tortellini, konro grilled lobster claw, langoustine bisque
Smoked beef fillet, beef tongue & bone marrow sauce
Tête de Moine, apricots, thyme infused honeycomb, crackers
Caramelised apple terrine, calvados sauce, warm cinnamon brioche

5 course vegetarian tasting menu with wine

Salt baked celeriac & winter truffle salad
Crapaudine beetroot, fennel purée, fennel pollen, tarragon oil
Vegan fillet of beef, mushroom Maderia sauce
Sharpham, apricots, thyme infused honeycomb, crackers
Caramelised apple terrine, calvados sauce, warm cinnamon brioche

New Year's Day

1ST JANUARY

Breakfast

Continental and full English breakfast

Brunch

Corn beef hash, fried eggs
Breakfast loaded bagel
Turkish egg, harissa, yoghurt, coriander
Creamed mushrooms, toasted sourdough
Croque monsieur or Croque madame

Seasonal dinner

Chef's seasonal choice menu

2nd January

Breakfast

Continental and full English breakfast