## 100% Dorset Tasting Menu

For

British Food Fortnight 21st September to 6th October 2013

Dorset Rose Veal Carpaccio Watercress Aioli

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Pan Seared Lyme Bay Scallops
Wasabi Mash, Home Cured Bacon, Pear and Parsley Dressing

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Locally Caught Turbot Cucumber, Crème Fraîche and Caviar

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Roast Loin of Lamb Slow Cooked Breast, Duxelle and Caramelised Shallot

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Warm Lasagne of Dorset Blue Vinny Port Reduction

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Lemon Verbena Custard Elderflower Foam

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Apple and Blackberry

Dandelion and Burdock Jelly