


La Perle



CHEF'S DECEMBER MENU

Homemade Buttermilk Sourdough with Homemade Butter
New Forest Mushroom and Truffle Arancini with Roasted Garlic Mayonnaise

Starters

*Loch Duart Smoked Salmon, Potato Pancake, Dressed Leaves, Dill Crème Fraîche,
Pickled Cucumber, Caviar*

Double Baked Dorset Blue Vinney Soufflé, Spring Onion Cream

Mains

*Fillet of Wild Seabass, Crushed New Potatoes, Baby Spinach, Confit Tomatoes,
Crayfish, Lymington Lobster Sauce*

24 hour Pork Belly, Crackling, Choucroute, Celeriac, Potatoes Savoyarde, Red Wine Sauce

Desserts

*Dark Chocolate Fondant, Roasted Pistachios, Chocolate Crumble, Blackcurrant Coulis,
Pistachio Ice Cream*

Apple Tarte Tatin, Vanilla Ice Cream, Salted Caramel Sauce, Crispy Almonds

£44.95pp

Vegetarian Main Course available by request in advance

If you require information regarding the presence of **ALLERGENS** in any of our food, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.