

**THE LOOKOUT TOWER
GOURMET DINNER**

A GLASS OF 'RENÈ JOLLY' CHAMPAGNE

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CHEF'S AMUSE BOUCHE

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POACHED WYLE VALLEY ASPARAGUS

Chive Hollandaise

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PAN-FRIED LYME-BAY SCALLOPS

Fresh Pea Puree and Shoots

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CHAMPAGNE SORBET

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CHAR-GRILLED FILLET OF 'EGGARDON FARM' BEEF

Horseradish Sweet Potato Rosti, Baby Spinach, Forest Mushrooms and Tarragon Sauce

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A TRIO OF DORSET STRAWBERRIES

Cheesecake, Parfait, Strawberry and Champagne Jelly

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WEST COUNTRY CHEESES

Dorset Blue Vinney, Barber's Mature Cheddar, Somerset Brie

Grapes, Celery, Fig Jam and Home-Made Walnut Bread

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COFFEE AND PETIT FOURS