

Chris Wheeler at the Nothe

THE NOTHE TAVERN
FRIDAY 23rd FEBRUARY
6.30pm

Originally from Swanage, Chris heads up all the award winning cuisine outlets at the luxury 5 star Stoke Park in Buckinghamshire, he has appeared on BBC1's Saturday Kitchen, Channel 4's Sunday Brunch, BBC2's Great British Menu, and in 2016 was crowned **Hotel Chef of the Year** at the Hotel Cateys. Chris is the ambassador for British Lamb and British Beef. This is a night not to be missed!
All the dishes will feature on our à la carte menu for spring.

3 courses £25 per head
Dorset Ginger Soda Spritz on arrival

STARTERS

Confit chicken terrine with fig & ginger chutney, Dorset Knob crumb and pickled mushrooms
Prawn & crab tian topped with a cucumber fan and boiled quail's egg
Risotto with delicately roasted butternut squash (v)

MAINS

Crispy pork belly on a bed of lentils topped with radiant carrots
Sea bass pan fried and served with a creamy local vodka sauce, mussels, clams and fresh samphire
Pan fried Dorset lamb with a mini shepherd's pie served with gravy and set off with delicious red currants
Delicious vegetable Wellington, seasonal vegetables wrapped in puff pastry served with veggie gravy (v)

DESSERTS

Warm dark mint chocolate fondant with a melting centre served with vanilla ice cream
Chocolate parfait with hot salted caramel sauce, watch this dessert transform in front of your eyes
Modern apple crumble served with Dorset ginger custard
Dorset cheese plate with a selection of biscuits, dried fruits and chutney

RAFFLE PRIZES IN AID OF THE RNLI

Chris Wheeler to cook for a private dinner party at your house
Dinner for two at Nothe Tavern or The Angel Poole
Bottle of Pommery Champagne



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We look forward to welcoming you on the night
The Nothe Team 01305 787300