

2021

New Year's Eve

Arrive from 7.00pm to a Chambord Royale Cocktail

Gala Dinner Menu

Starter - Goat's Cheese & Beetroot Salad

Warm Goat's Cheese served with pickled golden and red beets.

Finished with pancetta crisps and mixed greens

Fish Course—King Prawn Bisque

Finished with shredded crab meat and caviar

Intermediate Course—Citrus Sorbet

Served with citrus salad

Duo of Lamb

Pressed shoulder and seared rump served with parsnip puree and garlic jus

Or

French Trimmed Corn-fed Chicken Breast

Served with a wild mushroom and sherry cream sauce

Or

Roasted Mediterranean Vegetable Tart

With Plum tomatoes and balsamic reduction

Served with salted beans, buttered carrots & cauliflower gratin. New & Lyonnaise potatoes

Deconstructed Milk & Dark Chocolate Cheesecake

Served with pistachio crumb and café latte syrup

Or

Clementine Panna cotta

Glazed with fig and white chocolate ganache

Collation of Traditional and Local cheeses

Served with grapes, celery, water biscuits and apple chutney

Freshly Brewed Coffee and Petit Fours

£69.95 Gala Dinner per person

£125.00 Gala Dinner, Bed &
brunch per person

Black Tie or Lounge suit