

New Year's Eve

5 Course Champagne Menu with Disco

£60 per person (ticket only)

Arrival from 7.30pm, food served at 8pm, Disco from 9.30pm, Carriages at 1am.

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A glass of finest Sparkling Champagne served with canapes

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Seared Scallops

Served with Chorizo and a Caramelized Apple Puree

Mozzarella stuffed Arancini Balls (V)

Served with basil leaves and a spicy Ariabatta Sauce

Chicken Liver Parfait

Served with Melba Toast and dressed leaves

Hearty Beef and Onion Broth

Served with Fresh Rustic Bread

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Rack of Lamb

Served with Dauphinoise potatoes, a redcurrant jus and seasonal vegetables

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Lobster and Crayfish Linguine

Served in a creamy tomato sauce with garlic bread.

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Baby Poussin in a Garlic and Mushroom Sauce

Served with a mushroom and shallot stuffing, herby mash and seasonal vegetables

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Sage, Leek and Mushroom Pie (V)

With a short crust case and served with herby mash and seasonal vegetables

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Truffle Torte served with a gold shimmering profiterole and Chantilly cream

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Apple and Calvados Terrine

On a blind baked puff pastry base served with vanilla bean ice cream.

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Caramel Crème Brule

Served with a mixed winter berry compote

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Cheese Platter

A selection of locally sourced cheeses, served with crackers, quince jelly and frozen grapes

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Mini mince pies, Petits Fours and coffee to finish.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES – ALLERGENS FOLDER AVAILABLE AT THE BAR

ED  INS

**New Year's Eve Early Bird Family Menu**

£35 per person (ticket only) Children under 12 Half Portion – Half Price

Arrival from 4.30pm, food served at 5pm. Table to be vacated by 7.15pm

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Seared Scallops

Served with Chorizo and a Caramelized Apple Puree

Mozzarella stuffed Arancini Balls (V)

Served with basil leaves and a spicy Ariabatta Sauce

Chicken Liver Parfait

Served with Melba Toast and dressed leaves

Hearty Beef and Onion Broth

Served with Fresh Rustic Bread

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Rack of Lamb

Served with Dauphinoise potatoes, a redcurrant jus and seasonal vegetables

\*

Lobster and Crayfish Linguine

Served in a creamy tomato sauce with garlic bread.

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Baby Poussin in a Garlic and Mushroom Sauce

Served with a mushroom and shallot stuffing, herby mash and seasonal vegetables

\*

Sage, Leek and Mushroom Pie (V)

Served with a short crust case, herby mash and seasonal vegetables

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Truffle Torte served with a gold shimmering profiterole and Chantilly cream

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Apple and Calvados Terrine

On a puff pastry base served with vanilla bean ice cream.

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Caramel Crème Brule

Served with a mixed winter berry compote

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Cheese Platter

A selection of locally sourced cheeses, served with crackers, quince jelly and frozen grapes

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Mini mince pies, Petits Fours and coffee to finish. (Extra £4 per person supplement)

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ED  INS