

# New Year's Eve in the Garden Room 2021

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Join us for a 'Grande Finale' to 2021 and welcome in 2022 at our fantastic New Year's Eve party.

Dress to impress and enjoy an exceptional three course gala dinner in the Garden Room before dancing the night away on our white gloss starlit dance floor until the early hours.

Toast the New Year with a glass of bubbly at midnight.

## Menu

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Roast butternut squash soup, spiced pumpkin seeds **GF DF NF V VE**

Pressed chicken & apricot terrine, caramelised onion chutney, toasted brioche **DF NF**

Beetroot, gravalax, chive blini, orange & fennel salad **GF DF NF**

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Roast rump of lamb, rosemary & redcurrant sauce **GF DF NF**

Slow cooked pork belly, cider, apple & sage sauce **GF DF NF**

Pan-fried cod, prawn, lemon & dill cream sauce **GF NF**

Roast vegetable wellington, tomato sauce **NF V**

All main courses are served at the table with cauliflower cheese, dauphinoise potatoes & roasted root vegetables

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Dark chocolate & salted caramel tart, crème Chantilly, orange **NF**

Sticky toffee pudding, toffee sauce, clotted cream **NF**

White chocolate & vanilla bavarois, honeycomb, coulis **NF GF**

Bath blue cheese & walnut tart, quince jelly, celery, grape chutney

**(Pre-order required)**

**£80 per person**