

# New year's eve IN THE GARDEN ROOM

Join us for a 'Grande Finale' to 2025 and welcome in 2026 at our fantastic New Year's Eve Party. Toast the New Year with a glass of bubbly at midnight.

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

Arrive for 7.30pm for 8.00pm sit down.

## Menu

### STARTERS

*Pacific salmon and tiger prawn chowder, crusty petit pains<sup>NF, GF</sup>*

*Ham hock and mustard terrine, picalilli glaze, brioche*

*Mediterranean vegetable antipasti, hummus<sup>VE, GF</sup>*

### MAINS

*Roast sirloin of beef, Emmental cheese gratin potato, chestnut mushrooms, braised hispi cabbage, Chantenay carrots, brandy and three peppercorn sauce<sup>NF, GF</sup>*

*Escalope of red mullet, Champagne citrus sauce*

*Mushrooms, lentils, carrots & spinach, cooked in a rich ale flavoured sauce, finished with tarragon & topped with bubble & squeak cakes.<sup>VE</sup>*

### DESSERTS

*Strawberry and Prosecco torte, Chantilly cream, berry couli*

*Apple & cinnamon pie, vanilla bean custard*

*Exotic fresh fruit salad<sup>GF, VE</sup>*

*Glass of Prosecco at midnight*

(Pre-order required)

Carriages at 1.00am

**£90 per adult**

### NEW YEAR'S EVE PARTY & STAY!

*From £175 per person based on two sharing with full English breakfast and leisure facilities (Limited availability, book early to avoid disappointment)*

BOOKINGS NOW BEING TAKEN

Call: 01793 721701 Email: [christmas@blunsdonhouse.co.uk](mailto:christmas@blunsdonhouse.co.uk)

