



# New Years Eve

31<sup>st</sup> December 2023

Join us for a 'Grande Finale' to 2023 and welcome in 2024 at our fantastic New Year's Eve Party.

Dress to impress and enjoy an exceptional four 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.

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£95 per adult

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## Starters

Carrot, orange, thyme soup & ginger crème fraiche (NF)(GF)(V)(VE on request)

Chicken, apricot, pistachio terrine served with a brandy & plum chutney.

Wild mushroom crepe, topped with cheese sauce and baby watercress (NF)(V)

Served with a selection of freshly made bread & unsalted butter.

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## Mains

Pan fried lamb rump in garlic & rosemary, creamed chive potato, tender stem broccoli, baby carrots with a red wine jus (NF)(GF)(DF)

Linguine, wild mushroom, truffle oil, vegan cheese sauce, pea snaps & baby watercress (V)(VE)(DF)

Salmon supreme, dauphinoise potatoes, king prawn & lobster sauce, tender stem broccoli & baby carrots. (NF)

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## Desserts

Vanilla cheesecake with mixed berry compote & cream (NF)

Warm apple tart & clotted cream (NF)

Strawberry & prosecco torte, Chantilly cream & chocolate dipped strawberries

Chocolate and Orange torte (V)(VE)(GF)(DF)

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Tea, coffee served with petit fours.

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V = Vegetarian VE = Vegan GF = Gluten free DF = Dairy free NF = Nut free