

# New Year's Eve in the Garden Room

Join us for a 'Grande Finale' to 2020 and welcome in 2021 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

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 bavaois, honeycomb, coulis NF GF

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

(Pre-order required)

£80 per person