

New Years Eve Gala Dinner Menu - 7 Courses - £95pp

Our Black Tie Event—Includes complementary champagne cocktails and canapes in the bar, 7 Course Luxury Dinner with excellent live music until the early hours. Countdown to Midnight followed by a firework display in the garden and midnight hot buffet.

Starters

- 1 Lobster & Salmon
Poached Lobster with Salmon Scotch Egg and Homemade Watercress Mayonnaise
- 2 Dual of Soup
Roasted Red Pepper Soup & Jerusalem Artichoke with Rocket Soup
- 3 Sorbet
Champagne Sorbet & Strawberries drizzled with Pink Champagne & Mint Sugar

Main Course

Beef Wellington

Locally Sourced Fillet Steak wrapped in Puff Pastry with Girolle Mushrooms, Caramelised Shallots & Chateaux Potatoes in a Port Jus. Served with Asparagus, Carrot Batons & Fine Green Beans wrapped in Parma Ham.

(All Steak served Medium)

Dessert

Semifreddo (Homemade Ice-Cream)~

Delicious Homemade Ice-Cream served with Almonds, Cherries, Raspberries, Meringue, Chantilly Cream & Chocolate in Cherry Brandy

After

West Country Cheese Board & Cream Cracker Selection ,
Tea or Freshly Ground Coffee with Chocolate Truffles.

