



# NEW YEAR'S EVE DINNER

**Celebrate the arrival of New Year in style.**

Pre-dinner drinks and canapés served in the Terrace Bar from 7pm followed by a 5 course dinner in the hotel restaurant at 7.30pm



## MENU

**Pumpkin velouté** with wild mushrooms

**Baked tomato galette** with goats' cheese, tapenade and pumpkin seeds

**Ham hock and chicken terrine** with tarragon mayonnaise, honey and mustard dressing

**Smoked salmon and prawns** with dill and lime aioli



**Champagne sorbet** with raspberries



**Chargrilled ribeye steak** with green sauce, IPA braised onions and charred potatoes

**Duck breast** with passion fruit sauce and crushed new potatoes

**Pave of hake** with a Provençal mussel sauce and crispy breadcrumbs

**Oven roasted breast of chicken** with potato gnocchi, courgette ribbons and a tomato and olive sauce

**Cauliflower steak** with roasted red pepper and olive salsa (V)



**Dark chocolate mousse** with coffee cream and sable' biscuit

**Baked pineapple and ginger cake** with muscavado sugar and ginger ice cream

**White chocolate and cranberry bread and butter pudding** with custard or ice cream



**Chef's cheese platter**



**Coffee and petit fours**



**5 course menu £45.00**



Pre-order required 2 weeks prior.

Allergens and intolerances: if you have any concerns please speak to a member of staff

**Terms and conditions:** A non-refundable deposit of £15.00 per person is required at the time of booking.



**Why not stay overnight?**

**Rooms from £95.00**

**Bed & Breakfast**

