



# *New Years Eve Banquet*

JOIN US WELCOMING IN 2019 WITH A SUMPTUOUS  
7 COURSE BANQUET WITH CHAMPAGNE  
& AULD LANG SYNE AT MIDNIGHT

*Doors Open at 6.45pm for our Ticket Only Evening  
with a Prosecco and Canapé Reception.  
Order your drinks to accompany your dinner  
to have them ready at your table*

*At 7.15pm you will be called for Dinner & shown to your table  
where your drinks will be waiting for you*

*Dinner will be Served from 7.30pm  
accompanied by Acoustic Music from Matt Partridge*

*From 10.30pm you will be invited to join us in the bar area,  
if you wish to let your hair down, or choose to relax  
with drinks service at your table*

*Just before Midnight we will meet in the Bar Area  
with Party Poppers & Complimentary Champagne to  
welcome in the New Year, with of course, Big Ben  
and Auld Lang Syne, then party on for a while  
with the Bar Closing at 1am*

TICKETS ARE £48 & MUST BE PRE-BOOKED WITH A £15 DEPOSIT  
*(this includes all but your drinks at the table and after dinner)*

SMART DRESS PLEASE OR BLACK TIE IF YOU WISH

## STARTER

*Sage, Pine-nut & Squash Arancini Balls with a Gorgonzola & Port Sauce (v)*

*Sticky Figs on a bed of Braised Pak Choi (m)*

*Pork, Apricot & Pistachio Terrine served with Beetroot Piccalilli*

*Scallop, Cod, Salmon & Prawn infused with Herbs & wrapped in a  
Filo Pastry Parcel with a Creamy Lobster Sauce*

*Pan Seared Venison, Cranberry & Red Pepper Purée  
with a Spiced Apple & Black Pudding Fritter*

## REMISE EN BOUCHE

*Apple & Thyme Sorbet*

## MAIN COURSE

*Oven Roasted Hake Fillet with Chorizo, Chickpeas & Fresh Coriander*

*Plum Glazed Pork Fillet, Halloumi Chips with Lime & Chilli Dressed Rocket*

*Tandoori Sea Bass Fillet, Bombay Potatoes with a Cucumber, Red Onion  
& Coriander Salad served with Garlic Yoghurt*

*Pan Seared Duck Breast, Butternut Squash & Ginger Purée,  
with Potato Fondant Roasted Fig & Pan Juices*

*Roasted Cauliflower Stuffed with Rosemary, Chestnuts, Kale,  
Garlic & Sage (m)*

ALL MAIN MEALS SERVED WITH A SELECTION OF VEGETABLES

## DESSERT

*White Chocolate & Mascarpone Cream with Warm Dark Chocolate Topping*

*Perry Jelly Fruits with Melon Granita*

*Dark Chocolate Fondant with Chocolate Soil, Vanilla Ice Cream & Viola Flowers*

*Trio of Lemon Posset, Lemon Curd & Lemon Mouse*

*Chocolate Honeycomb Cheesecake with Raspberry Coulis & Spun Sugar*

## CHEESE COURSE

*Trio of Cornish Cheeses with Biscuits, Home Made Chutney, Celery & Grapes*

## COFFEE OR TEA WITH PETIT FOURS

*Please enquire if you have any special dietary requirements*