

NEW YEARS EVE 2010

Bucks Fizz Reception from 7.00pm in Pavilion Suite
Dinner served from 7.30pm to 9.30pm

Ricotta Tart

with fresh tomatoes, basil & black olives
or

Salmon Gravdax

with deviled eggs & salmon caviar
or

Mosaic of Free Range Chicken & Leek

with a prune jelly, watercress & bacon salad

Lemon & Blackcurrant Sorbet

with lemon wafers
or

Mushroom Veloute

with tarragon & creme fraiche

Duo of Pork, Slow Cooked Belly with

Pancetta Wrapped Pork Fillet

with purée of squash, roast potatoes & vegetables
or

Roast Fillet of Yorkshire Beef (Served Medium Rare)

with fondant potato, thyme roast carrots, horseradish & parsnip
red wine jus
or

Pan-fried Tofu

with spinach & wild mushroom, topped with a little pumpkin &
ricotta pastie
or

Roast Corn Fed Chicken

with chestnut & sage ballantine, truffle potato puree, spinach and light chicken
gravy
or

Roast Cod

with red wine, roasted salsify & onions and savory cabbage

A Selection of Fine Farmhouse Cheese

served with homemade chutney, celery & water biscuits
or

Espresso Pot

with pistachio biscotti & lemon ice cream
or

Plate of Chocolate

chocolate tart with chocolate panacotta, chocolate lemon mousse,
ice cream truffles

Freshly brewed coffee and handmade petit fours

£77.50 per person

Regrettably no children under 12 years old

Accommodation £110.00 double/twin bed & breakfast



Celebratory Fizz Reception
Delicious 5 Course Dinner
Live Music by
'Reaction'

Followed by Disco until 1.30am

Only £77.50 per person

Please contact us on:

01482 672672 or 01482 652616