

## NEW YEAR'S EVE GALA

Exquisite 4 course dinner created by our Head Chef and entertainment throughout the evening for the supreme party night of the year.

Following pre-dinner Canapés and Champagne Reception, we will invite you to take your seats for our superb black tie New Year's Eve Gala Dinner whilst our resident Pianist tickles the ivories for your enjoyment. Then, around 10.00pm it's on to the dance floor for some serious partying with our DJ & Disco as we count down to the magical hour when our DJ will formally herald in 2011!



### MENU

Butternut Squash, Ginger and  
Coriander Soup topped with Chilli Oil  
and Sesame Seed Croutons (V)

Confit of Duck, Spring Onion and  
Quail Egg Terrine, served with Mango  
and Sweet Pepper Salsa

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Blood Orange and Smirnoff Sorbet

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Roast Saddle of Venison from the  
Far Forest with Marjoram and Raisins  
Stuffing, finished with Rich  
Burgundy Jus

Grilled Fillet of Wild Sea Bass with  
Miniature Capers, topped with Lime  
and Dill Butter

Courgettes, Aubergine and Goats  
Cheese Tian, served with Tomato and  
Basil Sauce (V)

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Trio of Chocolate Dipped Strawberries,  
Mini Meringue, White Chocolate &  
Grand Marnier Mousse

Local Cheese Plate with Grape  
and Red Onion Chutney

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Freshly brewed Coffee  
with Handmade Petits Fours

