

**CELEBRATE THE ARRIVAL OF THE NEW YEAR WITH AN EVENING TO  
REMEMBER! ENJOY GLASS OF CHAMPAGNE AND CANAPÉS  
FOLLOWED BY A DELICIOUS FOUR-COURSE DINNER.  
RING THE NEW YEAR IN AT THE HOTEL'S MAIN BAR WITH GLASS OF SPARKLING**

## STARTERS

- **Roast parsnip and quail breast soup**  
With spiced croutons
- **Smoked salmon gateaux**  
With brandy dill mustard dressing, crispy leaves, melba toast
- **Prawn, avocado and fennel cocktail**  
With orange and lemon dressing, buttered bread
- **Duck and champagne terrine**  
With poached baby pear, a port reduction, rye crisps
- **Confit of endives and pear salad**  
With rosary goats cheese, walnuts, apple caviar, pomegranate seeds, micro res

## MAIN COURSES

- **Stuffed Guinea fowl**  
With orange and cranberry potato rosti, winter kale and orange and blueberry sauce
- **Fillet of beef (8oz)**  
With anchovy butter, potato fondant, baby vegetables, morel jus
- **Herb crusted rump of lamb**  
With potatoes dauphinoise, yukon baby carrot, pea puree, balsamic jus
- **Pan fried red snapper**  
With braised squid, chorizo and a tomato and smoked paprika sauce
- **Butternut squash and feta risotto pave**  
With pumpkin puree and charred leeks

## DESSERTS

- **London cheesecake**  
With winterberry compote
- **Apple and almond crumble tart**  
With clotted cream ice cream and cranberry crunch
- **Baked Alaska**
- **Salted caramel tart**  
With ginger macaroon and vanilla ice cream
- **Cheese board**  
Local British cheeses, fruit chutney biscuits

**£ 99.00 PP**

Including arrival  
canapés

Dinner Served between 19.00pm - 22:00pm

Full pre-payment required at the time of booking and for full T&C's please ask a member of our team.

For those with special dietary requirements or allergies who may wish to know the ingredients used, please speak to one of our team members. A discretionary 12.5% service charge will be added to your bill.