

# New Year's Eve **Gala Ball**

End 2019 in style! You will be welcomed with a Champagne and canapé reception before being seated in our magnificent Kings Suite for a delicious six course dinner. You will then enjoy our fantastic live entertainment before hitting the dance floor with our resident DJ.

## **STARTER**

Spiced parsnip soup, parsnip crisps and crème fraîche (V) (GF)

## **TO FOLLOW**

Haggis, neeps and tatties croquette and whiskey dressing

Quorn, neeps and tatties croquette and whiskey dressing (V)

## **MAINS**

Fillet steak, slow braised pulled beef croquette, porcini mushroom, dauphinoise potatoes, roasted shallots, baby vegetables and red wine jus

Goats cheese pithivier, porcini mushroom, broccoli and almond fritter, dauphinoise potatoes, spiced roasted cauliflower puree and herb oil (V)

## **DESSERTS**

Mini 'black forest' cherry sorbet, dark chocolate and coffee mousse, hazelnut praline

## **CHEESE BOARD**

Smoked Applewood, mature Cheddar, aged blue, Somerset Brie, biscuits and chutney

## **TO FINISH**

Coffee and chocolate truffles

## **TIMINGS**

Champagne and canapé reception 7pm

Dinner to be served at 7.30pm

Disco until 1.30am

Dress code: Lounge suits (Dinner suits optional)

## **PRICE**

£85 per person

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

