



## NEW YEAR'S EVE 2010

A Selection of Home made Canapés Served Upon Arrival With a Champagne Cocktail

French Onion Soup with a Goat's Cheese Croûton (V) (GF) \*

### CHOOSE FROM OUR CHILLED BUFFET SELECTION

Whole Dressed Salmon

Oysters

Cascade of Crevettes

Home Smoked Duck

Glazed ham on the Bone

Tossed Winter Leaves (V)

Mediterranean Tomato and Olive salad (V)

Waldorf Salad (V) (N)

### CHOOSE FROM OUR HOT BUFFET SELECTION

Rib of Angus Beef

Yorkshire Pudding (V)

Roast Pheasant in Winter Vegetable Sauce

Bubble and Squeak (V)

Goose Fat Roasted Potatoes

Medley of Seasonal Vegetables (V)

Steamed Vegetarian Haggis and Vegetable Gravy (V)

Croquenbouche (V)

Cream Filled Profiteroles, Caramel, Dark Chocolate Sauce

Apple and Heather Honey Crumble (V)

Softened Apples, Scented Heather Honey, Oat Crumble, Vanilla Cream

Cheese and Biscuits (V) (N)

Selection of English Cheeses, Home made Chutney and Brioche

Freshly Brewed Coffee, Homemade Truffles and Fudge (N) (V)

£75.00

(V) Suitable for Vegetarians (N) May contain traces of Nuts (GF) Gluten free  
(GF)\* Can be adapted to Gluten free

A discretionary service charge of 5% will be added to your bill

Live entertainment

The bar and the disco are open until 2.00AM

Guests should note that evening dress is recommended for this occasion and we reserve the right to refuse entry to anyone deemed under-dressed.

£30 per person non refundable deposit required within 2 weeks of initial booking.

Final payment to be submitted no later than 2 weeks prior to the event