



New Year's Eve Gala Dinner 2018

Starters

Canapés & Prosecco on arrival

Parsnip, Rosemary and Chilli Soup

with a warm bread roll (served as an intermediate course before starters)

Melon and Passion Fruit Cocktail

honeydew, cantaloupe, watermelon, pineapple and passion fruit garnished with fresh fruit, finished with rum and coconut syrup

New Year Picnic

grilled black pudding, pigs in blankets and a poached egg served with toasted English muffin and a fruity brown sauce

King Prawn & Scallop Salad

king prawns, queen scallops & chorizo sautéed in a garlic, served

with rocket and sunblushed tomato salad

Lime and Ginger Sorbet

(Served as an intermediate course before main course)

Main Courses

Chargrilled Fillet Steak

cooked to your liking, served with dauphinoise potatoes, and a rich mushroom, herb and red wine bordelaise sauce topped with crispy shallot rings

Tomato and Red Onion Tartlet

crisp puff pastry tartlet topped with tomato and red onion, glazed with creamy Lancashire and Cheddar cheese, dressed rocket and a balsamic reduction

Duo of Cod

roasted cod loin served with tempura battered cod cheeks, served on a bed of pearl barley risotto, and a minted pea puree

Goosnargh Chicken Breast

pan seared and served with a curried confit chicken bon bon, pressed Bombay potato terrine, a light mango cream sauce and coriander crisps

Desserts

Cheese & Biscuits

a selection of cheeses with biscuits, grapes and homemade chutney

Assiette of Desserts

a selection of different flavours to finish off the night

£70.00 PER PERSON

£10 deposit required to secure booking. Full balance by 31st October 2018

Meal requirements by 11th December 2018

Deposits/balances not refundable or transferable

Entertainment for your added enjoyment provided by the fabulous
Chris Stewart – Rock ‘n’ roll, swing and much more, guaranteed to
get New Year off in true party style