



"Ring out the Old, Ring in the New"

New Years Eve & New Years Day

Starters

Parsnip & Apple Soup

double cream and parsnip crisps (v)

Cornish Brie Beggars Purse,

filo baked, Damson Jelly & dressed Winter salad(v)

Classic Coquilles St.Jacques,

baked scallops, white wine, Guyere cheese & smashed potatoes(g)

Bon Bons of Fine Duck Liver Parfait,

grape chutney, toasted brioche, radicchio salad

Baby Toad in the Hole

Pattingham Sausage, red onion & ale gravy

Main Courses

Red Snapper Fillet,

lemon caper & chardonnay butter, wilted baby spinach & charlotte potatoes (g)

Bishops Castle Pheasant Breasts,

gin, juniper berry & cranberry infusion, baked chantanay carrots, charlotte potatoes

Tournedos Rossini,

chestnut mushroom & chicken liver parfait, cognac laced pan juices & dauphinoise

Welsh Chicken Supreme,

Caerphilly crumb, leeks, smoked streaky bacon & cream, honey carrots & mini roasters

Wild Mushroom Tarte Tain,

caramelised shallots, honey parsnips & stilton foam & dauphinoise potatoes(v)

All with Winter vegetables



Desserts

Bramley Apple Fritters,
dusted in cinnamon sugar & with Cotswold double cream

Celebration Trio
Blackberry Pavlova, cassis liqueur compote & mascarpone cream
Best Chocolate Brownie, melting chocolates & delicious ice cream
Vanilla Burnt Cream, lavender sugar & Florentine biscuits (n)

Lemon Frangipane Tarte
Deliciously light, toasted almonds & double cream (n)

Sticky Toffee Figgie Pudding
oozings of Bird's custard

Cheese Platter,
dried figs, dates & quince jelly, rustic crackers

Extra Cheese course £8.50 per guest

Specialty Arabica Coffee's & Twinings Infusions....from £2.70

£ 76.50 per head on New Year's Eve

£ 39.50 per head on New Year's Day

(plus £6.00 supplement for Tournedos Rossini on luncheon menus)

*£259.00 Dinner for 2 & overnight accommodation in standard room
including full English breakfast with bucks fizz.
House rooms and suites £25 supplement.*

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