

New Year's Eve Dinner Dance

Arrival from 7.00pm meals served between 7.30 and 8.30pm

Disco till 2.00am

£59.95

Fish Platter

smoked and poached salmon and king prawns on a bed of rocket leaves with granary bread and crème fraîche

Venison Platter

venison pate, smoked venison with a beetroot salad, oatcake biscuits and tomato chutney

Baked Goats Cheese

with a herb crust, served with a citrus salad and raspberry vinaigrette.



Roast Butternut Squash and Parsnip Soup



Individual Beef Wellington (served Medium)

fillet steak and mushroom duxelle wrapped in puff pastry with a port wine sauce.

Fillet of Fresh Cod Loin

served with king prawn & tarragon sauce and roasted vine tomatoes

Chicken Breast

filled with spinach & ricotta cheese and served with a roast tomato & sweet chilli sauce

Broccoli, Spinach and Yorkshire Blue Parcel wrapped in filo pastry with a spicy tomato salsa



Lemon and Lime Cheesecake on a ginger biscuit base served with winter berry

Dark Chocolate Cage

filled with white chocolate mousse and black cherry compote

Hot Pecan tart

with Bradwell's vanilla ice cream



Yorkshire Cheese Platter

served with biscuits, fruit chutney, celery and grapes



Coffee and Chocolates



Bacon butties with tomato dip, vegetarian alternative available @ 12.30am

A non-refundable deposit of £10.00 per person will be required upon booking, with full payment and menu choices by 1st December 2010

new year's eve dinner dance



new year's eve
dinner dance

