

New Year's Eve Roseberry suite

£85 per person

includes 4 course meal, glass of fizz on arrival, live music from Last Anthem, NYE midnight piper, late bar & D.J!

Canapes

Two canapes per person to be served at your table whilst you enjoy your arrival glass of fizz!

Starters

Seafood medley – king prawns, smoked salmon, smoked mackerel pate, sweet pickled ribboned cucumber, citrus infused marie rose

Moroccan spiced chickpea & roasted red pepper soup (ve)

Mushroom & truffle 'mac & cheese', herb crumb (v)

Italian Antipasto – cured Napoli salami, miniature caprese salad, sun blushed tomato & pesto crostini

Mains

Slow cooked bone in short rib of beef, confit garlic creamed mashed potato, chianti red wine sauce

Corn fed chicken breast, potato dauphinoise, mushroom & cognac cream

main courses above are served with honey roasted carrots & tender stem broccoli

Pan fried seabass fillets, sauteed king prawns, lobster bisque & samphire risotto

Puy lentil & aubergine moussaka, whipped feta, apple tzatziki, pitta bread (v) vegan option available

Desserts

Cheese board – Yorkshire blue, mature cheddar & goats' cheese, chefs' chutney, crackers

Double chocolate cheesecake, baileys chantilly cream, raspberry compote

Burnt orange & caramel sponge, clotted cream ice cream

A £20.00 P/P deposit is required at the time of booking, your food order and balance payment is required 4 weeks in advance.

All deposit payments are non-refundable

. Please inform us of any food allergies or dietary requirements at the time of ordering.

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