

## **New Years Eve Gala dinner 2009**

Arrival between 7.30 - 8.00 pm

Champagne Marguet Grand Cru Blanc de Noirs served with a selection of canapés

Then onto a sumptuous four course meal,

### **Starter**

Ballotine of ham hock and foie gras, Truffled green beans and walnut dressing

Wine match – Heggies Vineyard, Eden Valley Chardonnay

### **Fish course**

Poached fillet of Cornish hake, clam and mussel velouté

Wine match – Chateau St.Michelle, Pinot Gris, Washington State

### **Main course**

Fillet of Hereford beef, braised oxtail, parsnip puree, rosti potato and thyme jus

Wine match – Terrazas de los Andes Reserva Malbec, Mendoza

### **Dessert**

Dark chocolate Marquise, honeycomb, caramel sauce and banana ice cream

Wine match – Maury Rouge, Mas Amiel, 10 yr old reserve

### **Coffee and petit fours**

Midnight toast – glass of Cremant de Loire 2002

£65 per person to include Champagne, canapés, meal, coffee and toast

£85 per person to include matching wines

Carriages from 12.30 am