



New Years Eve Party Night £44.00

FOUR COURSE DINNER & COFFEE

Enjoy a fabulous four course dinner & coffee in the Abbey Suite (with disco) arrive at 7.30pm to dine for 8pm, have a drink in the bar. A keyboard player will entertain you whilst you dine.

With a top local DJ to entertain you, dance until 2am. Crackers and balloons will be provided to add to the party atmosphere.
Sorry no persons under 18.

STARTERS

Filo wrapped Prawns

King prawns wrapped in filo pastry deep fried till golden and served on a bed of salad with a sweet chilli mayonnaise.

Homemade Chicken Liver Pate

A medium course chicken liver and smoked bacon pate served with onion marmalade, crisp brioche and salad.

Melon Cocktail

A selection of diced melons topped with strawberries & kiwi fruit finished with a passion fruit and brandy coulis.



Roast Pepper and Shallot Soup

Served with bread roll and butter.

MAIN COURSES

Roast Sirloin of Beef Tender slices of roast beef layered with sliced onions and wild mushrooms finished with rich Madeira gravy.

Lamb Shank A slowly braised minted lamb shank served with redcurrant and thyme sauce.

Chicken Breast Chicken fillet stuffed with sun blushed tomatoes, basil and ricotta cheese wrapped in pancetta oven roasted with a tomato, olive and vermouth sauce.

Halibut Baked halibut supreme served on braised fennel and ringed with a creamy lemon and coriander sauce.

Asparagus en Croute Tender spears of asparagus, cream cheese, spring onions and roasted garlic encased in puff pastry served with a creamy leek sauce.

All main course dishes are served with a selection of fresh vegetable and potatoes of the day.

DESSERTS

Sticky Toffee Pudding Rich steamed date pudding topped with a creamy toffee sauce.

Cheese and Biscuits Lancashire, Stilton and Brie cheeses served with celery batons and grapes.

Black Cherry Brandysnap Basket Brandy snap basket filled with a kirsch enhanced sweet cream topped with black cherry compote and finished with a chocolate flavoured sauce.

Apricot and Ginger Cheesecake A ginger biscuit based apricot enhanced cheesecake rounded off with a stem ginger and almond syrup

TO FINISH

Coffee and Mints

*£15 deposit per person required (Non-refundable).
Balance to be settled before 6th December, choices required
2 weeks prior to function.*