# NEW YEARS EVE IN DUKES

£115.00 per Adult



### **INCLUSIONS**

Champagne & Canapes Reception
Live entertainment and resident DJ to keep you
entertained and Dancing the night away.

#### TIMES

Arrive 6:30pm
Dinner Served 7:30pm
Carriages from 1:00am

## ACCOMMODATION

From £129 Bed & Breakfast Pre-Booking required

Truffled Mushroom Soup with Potato Gnocchi, Parmesan (V)

Castel Blue Cheese with Chicory, Waldorf Salad, Walnut Pesto (V, GF)

Smoked Halibut with Roasted Beetroot, Fennel, Confit Lemon, Dill Crème Fraiche (GF, DFO)

Passion Fruit Sorbet with Prosecco, Fresh Raspberry (DF, V)

Roasted Duck Breast with Potato and Confit Duck Terrine, Celeriac Puree, Leek and Celeriac Crumble, Braised Red Wine Shallot Sauce (GFO, DFO)

**Assiette of Chocolate** 

A Selection of British Cheese with Cheese Wafers, Quince Jelly, Fresh Apple, Celery Cress (GFO) Coffee, Petit Fours



# VEGETARIAN MENU

Truffled Mushroom Soup with Potato Gnocchi, Parmesan (V)

Cashel Blue Cheese with Chicory, Waldorf Salad, Walnut Pesto (V, GF)

**Cured Candy Beetroot** with Roasted Beetroot, Fennel, Confit Lemon, Dill Crème Fraiche (V, GF, DFO)

Passion Fruit Sorbet with Prosecco, Fresh Raspberry (DF, V)

**Leek, Celeriac Crumble** with Potato Terrine, Celeriac Puree, Roast Baby Carrots, Braised Red Wine Shallot Sauce (V, GFO, DFO)

**Assiette of Chocolate** 

A Selection of British Cheese with Cheese Wafers, Quince Jelly, Fresh Apple, Celery Cress (GFO)

Coffee, Petit Fours



