

NEW YEARS EVE MENU

2019

Prosecco & Canapes on arrival

TO START

Carrot and Ginger Soup *with a warm tin loaf and butter*

Asparagus and Hollandaise Tart *with chive flowers*

Crispy Fried Baby Squid *served with a warm apple and walnut salad*

Ham Hock Terrine *with a beetroot purée and a poached quails egg*

THE MAIN EVENT

Pan Roast Duck *served with sweet potato fondant, baby vegetables and cherry brandy sauce*

Supreme of Chicken *served with truffled sausage, creamed potato with leeks, roasted vegetables and a tarragon jus*

Crispy-skinned Salmon Fillet *with sautéed asparagus, chestnut mushrooms, shallot and roasted new potatoes*

Pan Roasted Turbot *served with fennel croquettes and a creamy leek velouté*

Pumpkin and Goats Cheese Fig Tart with Lemon Thyme *served with stilton and chicory salad*

SOMETHING SWEET

Orange Chocolate Chip Pudding *with a caramel crème and apple fritter*

Raspberry, White Chocolate and Prosecco Roulade *served with clementine ice cream*

Triple Layered Berry Stack *Biscuit base with blackcurrant, raspberry and white chocolate chantilly cream layers*

Port & Stilton *with oatcakes*

TO FINISH

Freshly Brewed Coffee *with warm sweet mince pies*



THE SUNHOTEL
WARKWORTH

NEW YEARS EVE DINNER
2019

£65.00 PER PERSON

ARRIVAL AT 7.00PM DINNER IS SERVED AT 7.30PM

DISCO FROM 9PM UNTIL LATE

A 50% DEPOSIT IS REQUIRED WHEN BOOKING (NON-REFUNDABLE)

PLEASE COMPLETE A BOOKING FORM ALONG WITH MENU CHOICES
AND RETURN TO THE HOTEL BY 30TH NOVEMBER 2019

FULL BALANCE MUST BE PAID BY 30TH NOVEMBER 2019



6 CASTLE TERRACE, WARKWORTH, NORTHUMBERLAND NE65 0UP

01665 711 259 CONTACT@THESUNHOTELWARKWORTH.CO.UK

WWW.THESUNHOTELWARKWORTH.CO.UK