



New Year's Eve

Champagne, Glamour and Glitz

Complimentary Cocktail

*Classic champagne cocktail
Served with midnight wafers*

Champagne and Caviar

*Salmon caviar on a blini with cream cheese and capers
Served with a shot of champagne*

Potage

Warm butternut soup topped with creamy froth and pancetta stick

Grandma's Parfait

*Locally sourced and homemade chicken parfait in a filo basket with
home-grown rosehip coulis, served with a trio of toasted breads*

Silver Forest Ice

Blackcurrant and silver leaf sorbet with a champagne top

Towards the Midnight Hour

*Chateaubriand fillet steak placed on a bed of watercress and vine-roasted tomatoes, accompanied by a jug of béarnaise sauce, served with
a pot of rich boeuf bourguignon and a soufflé potato*

Shades of Chocolate

*Dark chocolate tart with raspberries, served with white chocolate
icecream and a milk chocolate matchstick*

Cheese Please

*Dolcelatte served with iced grapes, stilton served with a pear compote
and gorgonzola served with walnuts, all with a selection of biscuits*

A Final Treat

*Home-brewed coffee from our own blend of Kenyan Peaberry and
Sumatra Blue beans, locally roasted in Clitheroe, or speciality tea.
Served with gingerbreadmen biscuits*

Champagne at Midnight

Licenced Bar Available (cash only)