

New Year's Eve Menu



Tasting Menu 7 Courses

(Vegetarian and Vegan Menu available on request)

£90.00 per person

Champagne and Canapés

Oyster Rockefeller

Pan-Fried Scallops, Cauliflower and Black Pepper Fritter,
Spiced Cauliflower Purée and Watercress (GF)



Duck Liver and Cointreau Parfait, Winter Chutney,
Quail Scotch Egg, Toasted Sourdough and Rocket

Grilled Fillet of Lemon Sole, Garlic and Herb Roasted New Potatoes,
Stem Broccoli, Brown Shrimp, Capers and Lemon Butter

Slow Cooked Angus Beef Fillet, Mini Oxtail Suet Pudding,
Veal Marrow, Pancetta and Potato Gratin and Winter Greens



Chestnut Pavlova, Mandarine Panna Cotta,
Chestnut Ice Cream and Vanilla Chantilly

Coffee and Petit Fours



T's & C's

- This menu is served on New Year's Eve only – 31st December 2018
 - Please arrive at 7.30pm for Champagne and Canapés
 - New Year's Eve dinner, £90.00 per person, non-refundable 50% deposit to be paid at time of booking (£45.00 per person with final balance paid 14 days prior to arrival, 17th December)
 - Please advise of any dietary requirements in advance
- To book: call 01666 822344 or email events@oldbellhotel.com