

# **New Years Eve Gala Dinner 2017**

**£85**

## **Classic French Onion Soup**

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### **The Hors d'oeuvre Buffet** *(Dishes Subject To Change)*

*Croque Monsieur*  
*Crotin of Goats Cheese, Red Onion & Rocket*  
*Ham Hock & Parsley Terrine Pickled Vegetables*  
*Whiskey Cured Salmon, Celeriac Remoulade*  
*Classic Prawn & Crayfish Cocktail, Avocado and Smoked Paprika*  
*Fresh Oysters*  
*Lobster Spring Roll Saffron Aioli*  
*Whitby Crab & Smoked Haddock Fish Cake, Cucumber Spaghetti, Toasted Sesame & Sweet Chilli Salad*  
*Prawn Satay Skewers Winter Truffle Dressing*  
*Tomato & Bocconcini Mozzarella, Basil & Aged Balsamic Salad*  
*Crispy Duck, Watercress, Coriander & Cucumber*  
*Classic Caesar Salad*

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### **Half of a Roasted Gressingham Duck**

*A'l Orange, Boulanger Potato & Green Kale*

### **Roasted Saddle of Staffordshire Lamb**

*Salt Baked Beetroot, "Hotpot" Potato and Pickled Red Cabbage*

### **31 Day Extra Matured Rib Eye Steak**

*"Triple Cooked Chips," Traditional Garnish, Peppercorn Sauce*

### **Grilled Fillet of Sea Bass**

*Charred Pak Choi, Roasted Gnocchi &  
Caviar Beurre Blanc*

### **Wellington of Mushroom & Spinach**

*Smoked Parsnip Elements, charred Young Leek & Mornay Sauce*

*All the above dishes are served with a selection of fresh seasonal vegetables*

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### **Pliable Chocolate Ganache**

*White chocolate Sorbet, Port Poached Pears*

### **Granny Smith Apple Tarte Fine**

*Preserved Blackberries, Calvados Apple Pie Ice Cream*

### **Vanilla Arctic Roll**

*Clementine Textures, caramelised White Chocolate*

### **Selection of English Cheeses**

*Biscuits & Bramley Chutney*

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### **Coffee & Petit Fours**

Please ask for information on allergens. Some dishes can be modified for allergens

# Three Horseshoes Country Inn & Spa

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## NEW YEARS EVE PRE-ORDER

Please return to us by e-mail, fax or post by  
Friday 8<sup>th</sup> December 2017

NAME OF PARTY \_\_\_\_\_  
NUMBER OF GUESTS \_\_\_\_\_ SIT DOWN TIME \_\_\_\_\_

All guests will receive the **Soup Course**

& then help there selves to the Hors d'oeuvre **Buffet**

### **MAIN COURSES**

	Amount	Any Dietary or Allergen Requirements
Roasted Gressingham Duck		
Staffordshire Lamb (cooked Pink)		
Staffordshire Lamb (cooked over)		
Rib Eye Steak (cooked Pink)		
Rib Eye Steak (cooked over)		
Fillet of Sea Bass		
Wellington of Mushroom		
<b>TOTAL</b>		

### **DESSERTS**

	Amount	Any Dietary or Allergen Requirements
Chocolate Ganache		
Granny Smith Apple Tarte		
Vanilla Arctic Roll		
Selection of English Cheeses		
<b>TOTAL</b>		

### **WINES for table**

Amount	Name of Wine	Bin Number

### **Champagne or Sparkly for Midnight**

Amount	Name of Wine	Bin Number

### **Please don't forget**

To ensure that your guests keep a record of their order and that they are aware of their choice on the evening, as we will retake your order table by table again on the night.

Why not Save time on the night & pay your balance before the night. Contact reception for details.

#### Terms & Conditions

- All payments including deposits must be paid by Cheque or Debit Card. Payments by Credit Card will be subject to a further 2.5% charge.
  - Company ledger accounts must be approved in advance.
  - **CANCELLATION.** Must be made by **TELEPHONE** and **LETTER.**
  - Deposits are non-refundable. Lost deposits will act as a cancellation fee.
- **Any cancellations within 24hrs** prior to the night of booking will be charged in **FULL.**
  - **Dress Code Black Tie**