

New Years Eve Gala Dinner 2018

Served in our Function Room

£85

Classic French Onion Soup

Parmesan Croute

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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*

*Cured Salmon, Celeriac Remoulade*

*Fresh Oysters on Ice Shallot Vinaigrette*

*Lobster Spring Roll Saffron Aioli*

*Whitby Crab & Smoked Haddock Croquette, Toasted Sesame, Cucumber & Chilli Dressing*

*Prawn Satay Skewers Satay Sauce, Spring Onion*

*Salad of Giant Cous Cous, Mozzarella, Sundried Tomato, Roasted Sweet Pepper*

*Crispy Duck, Watercress, Coriander & Cucumber*

*Waldorf Salad, Stilton Dressing*

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Roasted Saddle of Staffordshire Lamb

"Hotpot" Potato Terrine and Salt Baked Beetroot

Baked Supreme of Gressingham Duck

Cavolo Nero, Confit of its Leg

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 Emulsion

Wellington of Mushroom & Spinach

Parsnip Elements, Grilled Leeks & Goats Cheese Sauce

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

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## **Passion Fruit & Dark Chocolate Mousse**

*Coconut Dacquoise Sponge, Textures of Passion Fruit*

## **Granny Smith Apple Tarte Fine**

*Preserved Blackberries, Spiced Cinnamon Ice Cream*

## **Citrus Free Standing Crème Brulee**

*Textures of Clementine, White Chocolate Ice Cream*

## **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

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NEW YEARS EVE PRE-ORDER

Please return to us by e-mail, fax or post by
Friday 7th December 2018

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 |
|----------------------------------|--------|--------------------------------------|
| 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 | | |
| TOTAL | | |

DESSERTS

| | Amount | Any Dietary or Allergen Requirements |
|---------------------------------|--------|--------------------------------------|
| Passion & Dark Chocolate Mousse | | |
| Granny Smith Apple Tarte | | |
| Crème Brulee | | |
| Selection of English Cheeses | | |
| TOTAL | | |

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.
 - 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**