



THE HOTEL

*New Year*

# 2021 GALA DINNER

Join us for a Prosecco reception followed by a 4-course gala dinner show & disco till late in The Hotel.

We have the amazing trio 'trilogy' joining us, Performing all of your favourite party hits!

## TRILOGY

£72 PER PERSON

Overnight package for two £270

**TAKING BOOKINGS NOW!**

T: 01226 711123

Email: [thehotel@burntwoodcourt.co.uk](mailto:thehotel@burntwoodcourt.co.uk)

## NEW YEARS EVE *Hotel Gala Dinner*

£72.00pp for the evening or £270 per couple for overnight package.

7.00PM - PROSECCO RECEPTION

7.30PM - SEATED READY FOR FOOD SERVICE

10.00PM - SHOW BEGINS

Pre-orders are required when full payment is made

### MENU

#### STARTERS

**Garlic king prawns**

Served in the shell on a rocket, asparagus and pine kernel salad drizzled with pesto

**Tartlet of haggis**

Topped with Neeps and tatties, parmesan shavings in a rich claret sauce

**Platter of mixed seafood**

With a cream cheese and dill sauce served with salad and brown bread

**Trio of melon**

Garnished with fresh fruit, Champagne sorbet and passion fruit coulis

#### SOUP COURSE

**Homemade leek, potato and chive soup**

Served with a fresh bread roll

#### MAINS - All mains are served with seasonal vegetables

**Cod loin wrapped in pancetta**

Served on Provençal vegetables, drizzled with a sun blushed tomato and basil sauce

**Chicken en croute**

Chicken breast filled with pate topped with a mushroom duxelle wrapped in puff pastry served with a tarragon cream

**Griddled 8oz sirloin steak**

Coated in a traditional Diane sauce

**Wild mushroom, asparagus and pea risotto**

Topped with pine nuts, rocket and pesto (V)

#### DESSERTS

**Mint chocolate torte**

Mint chocolate cream set on chocolate sponge with a ganache centre

**Eton mess cheesecake**

Baked cheesecake, shortbread biscuit base topped with raspberry, strawberry sauce and meringue

**Selection of cheese and biscuits,**

Served with apple plum chutney and celery