

# FOR THE SAKE OF AULD LANG SYNE

## NEW YEAR'S EVE CELEBRATION

Join us on this special night and welcome in 2024 in style.  
Champagne and Canapé Reception followed by an exquisite 5 course dinner  
prepared by our Executive Head Chef and his Kitchen Brigade.

Live music from Ben Hughes will keep you entertained throughout the evening and  
just before the clock strikes midnight, we will gather on the terrace for a dram of  
Whisky as our Resident Scottish Piper will pipe in the New Year.

Arrival Champagne and Canapés 7.30pm | Dinner 8:00pm | Live music 9:00pm  
Whisky and Piper 12:00am | Carriages 12:30am

Adults - £114.00

Teenagers (13-17years) - £104.00

Fancy making a night of it, we have rooms available  
from £155 including breakfast (2 adults, rate based on  
advance purchase discount, early booking required).

## MENU

### STARTERS

Trio Of Ashcroft Farm Beetroot  
Beetroot Carpaccio, Pickled Candied Beetroot, Roasted Golden Beetroot,  
Creamed Goats Cheese, Candied Walnuts (V)

### VEGAN ALTERNATIVE

Beetroot Carpaccio, Pickled Candied Beetroot, Roasted Golden Beetroot,  
Vegan Cream Cheese, Candied Walnuts (V, VG,)

### FISH COURSE

Breaded King Prawns  
Garlic and Saffron Aioli, Prawn oil and garlic chives

### VEGAN ALTERNATIVE

Chargrilled Asparagus  
Vegan Garlic & Saffron Aioli, Tarragon Gel (V, VG)

### MAIN COURSE

Seared Fillet of Beef  
Pomme Anna Potatoes, Wilted Spinach, Wild Mushroom, Red Wine Jus

### VEGAN ALTERNATIVE

Sous Vide Fennel  
Orange, Quinoa, Pomegranate, Roasted Pinenuts (V, VG)

### DESSERTS

Chocolate Fondant  
Chocolate Soil Raspberries, Vanilla Ice Cream (V)

### VEGAN ALTERNATIVE

Coconut & Vanilla Panna Cotta  
Raspberry Coulis, Chocolate Tuille (V, VG)

### PER TABLE

Selection of Lancashire Cheese  
Grapes, Celery & Wheat Biscuits

Coffee and Chocolate Truffles

(V) Vegetarian (VG) Vegan (DF) Dairy Free