

# NEW YEAR'S EVE GALA DINNER

Welcome 2019 in style and join us for the most exciting night of the year at our exclusive Black Tie New Year's Eve Gala Dinner in the award winning Squires restaurant. Enjoy a luxury 5 course dinner and see in the New Year with our traditional piper and Haggis, Neeps and Tatties.

## CANAPÉS & CHAMPAGNE

### AMUSE-BOUCHE

LOBSTER & CRAYFISH COCKTAIL  
Gin Scented Marie Rose

### STARTERS

TRIO OF SALMON  
Atlantic Smoked, Salmon Tartare & Baked Salmon Wrapped in Basil and Spring Roll  
GOATS CHEESE PANNA COTTA  
Honey, Walnuts & Textures of Beetroot (v)  
SMOOTH CHICKEN LIVER PARFAIT & 10 YEAR AGED MADEIRA  
Grilled Peaches, Madeira Jelly, Toasted Sour Dough & Mash Leaves

PINK GRAPEFRUIT SORBET  
Splash of Champagne

### MAINS

DUO OF LAMB  
Roasted Single Bone Rack, 24hrs Salt Baked Shoulder, Creamed Potato, Mint Gel, Romanesco, Redcurrant Jus  
PAN FRIED TURBOT FILLET, SEARED SCALLOPS  
Lobster Ragout, Mini Potato Fondants, Buttered Tender Stem & Brandied Lobster Bisque  
LAYERS OF GRILLED MEDITERRANEAN VEGETABLES  
Beef Tomato, Basil & Mozzarella, Baked in Filo with Tomato Fondue, Artichoke Leaves (v)

### DESSERTS

THREE COUNTIES CHEESES  
Cheese Biscuits, Quince & Walnut, Red Grapes, Celery Shavings  
CHOCOLATE & GOLD  
Dark Chocolate Ganache, Caramel Thread, Gold Leaf, Peppered Strawberries, Champagne Sorbet  
MAPLE & PECAN SPONGE  
Sugared Pecans, Maple Syrup, Pecan Tuille, Bourbon Whiskey Sauce

COFFEE, TEA & PETIT FOURS

### Why not make a night of it?

Stay overnight for the very special rate of £230.00 per person including Bed and Breakfast and your invitation to the Gala Dinner. Single supplement of £30.00, Superior room upgrade from £30.00.

£135.00 PER PERSON

### BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email [conference@bedfordlodgehotel.co.uk](mailto:conference@bedfordlodgehotel.co.uk)