

NEW YEAR'S EVE GALA DINNER

Welcome 2020 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 delicious five course dinner and see in the New Year with our traditional Piper and Haggis, Neeps and Tatties.

CANAPÉS & CHAMPAGNE

AMUSE-BOUCHE

BUTTER BEAN AND TRUFFLE CAPPUCCINO
Peppered Parmesan Straw

STARTERS

IRISH SMOKED SALMON & OSCIETRA CAVIAR
Achill Island Smoked Salmon, Beetroot Blinis, Sour Cream & Caviar

BAKED CROTTIN GOATS CHEESE
Wickhambrook Honey, Walnuts, Chicory & Frisse (v)

PHEASANT & DUCK LIVER TERRINE
Sweet & Sour Pickled Courgette, Celeriac Remoulade, Grilled Brioche

LIME & MINT SORBET
Honey Rum

MAINS

DUO OF BEEF
Roasted Fillet Wrapped in Parma Ham, 24 hour Braised Ox Cheek, Parisienne Potatoes,
Pearl Onions, Broad Beans, Forest Mushrooms, Port Wine Jus

BAKED TURBOT FILLET, SCALLOP MOUSSE
Saffron Crushed New Potatoes, Baby Vegetables, Lobster Bisque

PAN-FRIED RISOTTO CAKE
Grilled Courgettes, Aubergine and Artichokes, Tomato & Basil Fondue (v)

DESSERTS

MILK & CHOCOLATE TEXTURES
Chocolate & Milk Panna Cotta, Chocolate Sponge, White Chocolate Soil, Milk Foam, Stracciatella Ice Cream

PETIT GÂTEAU SAINT HONORE
Crisp Puff Pastry, Praline Pastry Cream, Mini Choux, Chantilly Cream, Strawberry Gel

KIRSCH SOAKED DARK CHERRY PARFAIT
Crisp Chocolate Shell, Amaretto Crumb, Cherry Gel, Cherry Pieces

THREE COUNTIES CHEESES

Cheese Biscuits, Quince & Walnut, Red Grapes, Celery Shavings

COFFEE, TEA & PETIT FOURS

Why not make a night of it?

Stay overnight for the very special rate of £250.00 per person including Bed and Breakfast and your invitation to the Gala Dinner. Single supplement of £30.00, Superior room upgrade from £30.00.

£139.00 PER PERSON

BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email conference@bedfordlodgehotel.co.uk

£250.00 PER PERSON – INCLUDING
BED, BREAKFAST & INVITATION TO
GALA DINNER (Based on two people sharing)