



NEW YEAR'S EVE MENU 2017

NEW YEAR'S EVE GALA

Enjoy a welcome drink and canapés in the lounge, before a gala 4-course meal and entertainment

Adults **£69.00** per person

DINE and STAY PACKAGE

£249.00

per couple and includes
Bed & Breakfast



TO START

Roast Vine Tomato Soup
with rocket pesto and
parmesan flutes

Ham Hock
toasted sourdough, red onion chutney
and a honey mustard dressing

Salmon Mousse And
Crayfish Roulade
with buttered artisan bread

INTERMEDIATE

Champagne Sorbet

THE MAIN EVENT

Lamb Shank

Served on a spring onion & leek mash
with a claret jus, honey glazed parsnips
and buttered greens

Grilled Whole Plaice

Crushed new potatoes with a parsley
butter and buttered greens

Pan-Fried Breast of Chicken
chorizo mousse, buttered asparagus
and dauphinoise potatoes

Nut Roast

Roasted peanuts, almonds and
hazelnuts with couscous, onions,
celery, carrots, soft cheese and herbs

DESSERT

An Assiette of Puddings

Cranachan, mini strawberry shortcake,
mini chocolate pot

TO FINISH

Coffee and Sweet Nibbles

AFTER MIDNIGHT SNACK

Haggis, Neeps & Tatties

THE HYDRO HOTEL 0153 944 4455 events.hydro@squirehotels.co.uk
ETROP GRANGE HOTEL 0161 499 0500 events.etrop@squirehotels.co.uk
BEST WESTERN PLUS SAMLESBURY HOTEL 01772 868000 events.samlesbury@squirehotels.co.uk

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