

HAPPY NEW YEAR



New Years Eve Saturday 31st December 2016

6.30pm - A welcome glass of
Bucks Fizz

7.00pm - Our five course
Gala Dinner

9.30pm - Welcome in the New
Year with our resident DJ

Only £55.00 per person

(Full payment is required at time of booking.)

To book please contact our team on:

T: 01929 423353

www.grandhotelswanage.co.uk

E: reservations@grandhotelswanage.co.uk

GRAND HOTEL SWANAGE

NEW YEARS EVE GALA DINNER

Welcome Drink

White Onion and Cauliflower Veloute

With Crispy Leeks

Fish Course

Mackerel Boudin, Salmon and Shrimp with a Watercress and Radish Salad and Sauce Vierge

Roast Saddle of Lamb

With a Pistachio and Mustard Crust Wrapped with Streaky Bacon, Pommes Puree, Roasted Winter Vegetables and Redcurrent Jus

or

Grilled Turbot

With a Saffron Risotto Rosti served with Clams, Cockles, Silver Skin Onions and Peas finished with a Champagne Lemon Butter Sauce

or

Medallions of Beef Fillet

With a Parsnip and Swede Croquette, Horseradish and Beetroot Puree, finished with a Wild Mushroom and Balsamic Jus

or

(V) Roasted Winter Vegetables

With Beets, Chantenay Carrots, Pumpkin with Celeriac and Potato Fondants, Sage Crisps, Parsnip Ribbons and Hazelnut and Butter-nut Puree

Orange and Rosewater Tart

With Poached Strawberries, Pistachio Dust and Strawberry Tuile

or

Trio of Chocolate

Chocolate Mousse, Chocolate Tarte, Chocolate Brownie with a Chocolate Crisp and Meringue Dust

Coffee and Petit Fours

Contact Details: _____