

New Year's Eve

Menu

**Welcome in the New Year at Chartridge Lodge
as we bid farewell to 2017**

Ease into the party mood at 7:30pm as we
welcome you with champagne cocktails
and canapés.

A delicious five-course menu will then be served
in the Oak Restaurant with coffee, followed by
dancing into the wee small hours with our
resident DJ. Take a break after welcoming in the
New Year with chef's delicious French onion soup.

Carriages 1:30 am

£85 per person

Why not start the celebrations early and join us for a Cream Tea in the afternoon
and include an overnight stay followed by a hearty brunch at our
discounted rate of an extra £85 per couple?

**Book now! Simply call 01494 837484
or email: chartridge@chartridge.co.uk**

Cream of wild mushroom and tarragon soup

Pressed terrine of confit duck and prune with a fig chutney

Smoked salmon and crab roulade with a dressed herb salad and champagne jelly

Salad of candied beetroot, Greek feta, mint and pine nuts

Roasted fillet of beef on a wasabi infused mash served with bok choy and a teriyaki glaze

Roasted breast of guinea fowl on celeriac dauphinoise potatoes
with truffled carrots and a red wine jus

Pan fried sea bream with buttered new potatoes, tender stem broccoli and a béarnaise sauce

Vegetable and stilton wellington with new potatoes and garlic infused green beans

Selection of English and French cheeses

Dark chocolate tart with orange sorbet

Baileys crème brulee with homemade doughnuts

Aromatic poached pear with an oat and brown sugar topping

Crumble served with madagascan vanilla ice-cream

Coffee and tea
Petit fours

Full vegetarian menu and alternative dishes available

Allergen information for each dish is available on request please ask a member of our team who will be delighted to help