



NEW YEAR'S EVE DINNER DANCE

WENSUM VALLEY HOTEL, GOLF & COUNTRY CLUB

3 COURSE MEAL WITH COFFEE & PETIT FOURS

£94.95 PER ADULT · £85.45 MEMBERS (OVER 18 ONLY)

£144.50 PER ADULT - £134.95 MEMBERS INCLUDING BED & BREAKFAST

STARTERS

SMOKED SALMON, SPINACH & POACHED SALMON RILLETTE,
WITH DEEP-FRIED CAPERS, LUMPFISH, TOMATO GEL & RYE TOAST
(GFA)

BUTTERNUT RAVIOLI WITH SAGE BUTTER & TRUFFLE SHAVINGS
(GFA, V, VEA)

CARPACCIO OF VENISON, BLACKBERRY GEL & CHOCOLATE JUS (GFA)

CREAM OF MUSHROOM SOUP, DRIZZLED WITH TARRAGON OIL
(GFA, V, VEA)

MAIN COURSE

FILLET OF BEEF WELLINGTON WITH RICH MADEIRA SAUCE, CELERIAC
PUREE, BRAISED CARROT & DAUPHINOISE POTATOES (GFA)

ROASTED TRINCO OF WILD TURBOT WITH PEA MOUSSE, 24HR PRESSED
POTATO, TARTARE VELOUTÉ & CURRY CROQUETTE (GFA)

PAN-ROASTED SUPREME OF CHICKEN STUFFED WITH LOBSTER SERVED
WITH WHOLEGRAIN MUSTARD CREAM, FONDANT POTATO & STEAM
BABY LEEKS (GFA)

PORCHETTA STUFFED WITH CHESTNUT & APPLE BLACK PUDDING
MASH, BACON WRAPPED FINE BEANS WITH CIDER JUS (GFA)

BEAN CASSOULET, PISTOU, GIANT COUSCOUS, PARMESAN CRISPS
FINISHED WITH SOUR CREAM & CHIVE (GFA, V, VEA)

DESSERTS

TROPICAL FRUIT PARFAIT
DRAMBUIE-SOAKED SPONGE TOPPED WITH AN ELDERFLOWER
FRUIT JELLY

MELT IN THE MIDDLE CHOCOLATE PUDDING
WITH VANILLA SEED ICE CREAM

KIR ROYALE CHAMPAGNE COCKTAIL PANNACOTTA (GFA)

A SELECTION OF LOCAL CHEESES, SERVED WITH QUINCE JELLY,
CELERY, GRAPES & WATER BISCUITS (GFA)

GF - GLUTEN FREE / GFA - GLUTEN FREE ADAPTABLE
V - VEGETARIAN / VEA - VEGAN ADAPTABLE