

## NEW YEARS EVE BLACK TIE BALL

Gather your friends and celebrate the start of 2019 at Bawtry Hall's Black Tie Ball!

Guests will enjoy live music on arrival and during dinner from the fabulous 'Bowkers'. Sip Champagne on arrival with canapes. Enjoy a stunning six course dinner and then dance the night away with our resident DJ. We also have a traditional piper to play to guests during dinner and lead the festivities, including seeing in the New Year in with 'Auld Lang Syne' with a glass of Champagne of course!

£135 per person • Minimum table size 6 people • Bar to close at 1am • Seated for dinner at 7.45pm

7pm arrival – A flute of Taittinger Champagne with smoked salmon blinis

### STARTERS

#### Baked scallop mornay

*Topped with mature cheddar and breadcrumbs, served with artisan bread*

#### Duck Parfait

*Pancetta crisp, orange gel, rocket & toasted sour dough*

#### Melon with Prosecco sorbet

*fresh raspberries & mint*

#### Croxton Manor Cheddar Soufflé

*With celeriac remoulade, spiced poached pear & hazelnut salad*

### INTERMEDIATE COURSE

#### French Onion Soup

*Gruyere croute*

### DESSERTS

#### Trio Dessert

*De-constructed salted caramel cheesecake, white & dark chocolate mousse with a pistachio garnish, Espresso panna cotta*

### FOLLOWED BY

*A table platter of cheese & biscuits, filter coffee & Yorkshire tea, chocolate mints & fudge*

**A glass of Taittinger Champagne at midnight**

### MAINS

#### Beef Medallions

*Pommes Mousseline, heritage carrots, asparagus, shallots  
& rich jus*

#### Pan Seared Guinea Fowl Supreme

*Bubble & Squeak, mushroom & Pancetta emulsion, asparagus,  
Chantenay carrots & pea shoots*

#### Pan seared Seabass

*On a bed of wilted spinach with asparagus and a buerre blanc,  
Pommes mousseline & chives*

#### Chicken parma parcels

*Chicken breast wrapped in Parma ham, stuffed with goats cheese  
& black olive, crushed potatoes and dill sauce*

#### Festive Vegetables en croute

*Sweet potato, mushrooms, chestnut, & spinach encased in puff  
pastry on a herb mash with vegetarian gravy*