

HIGH ROCKS

New Year's Eve 2019

GREAT HALL BARN

Three Course Dinner

Live Musical Entertainment by Jason Allen
& then welcoming in the New Year with a Disco 'til 2am

TIMBALE OF SMOKED SALMON

*filled with crab and prawns in Marie Rose sauce,
served on a bed of fine leaves (gf df)*

BREAST OF CHICKEN

*topped with tomatoes and basil, wrapped in puff pastry
and served on a tomato sauce, with fresh vegetables and potatoes*

CHOCOLATE & CHERRY TORTE

*chocolate mousse on a chocolate sponge base
with marinated black cherries in cherry and Kirsch syrup (gf v)*

COFFEE

with homemade shortbread biscuits

£49.50

DINNER SERVED AT 8PM DRESS CODE; SMART

Vegetarian Starter & Main Course Option;

ASPARAGUS & AVOCADO SALAD

with balsamic and olive oil dressing (v veg gf df)

PASTA PILLOWS

*filled with spinach and ricotta cheese
in a creamy tomato and cheese sauce (v)*

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces
v = vegetarian veg = vegan gf = gluten free df = dairy free

If you wish to make a booking for the Great Hall Barn, we will require a deposit of £20 per person.
Deposits are non refundable in the event of cancellation, reduction in numbers or non attendance.

Only those booked in are allowed to attend the event.