

GOOSEDALE'S NEW YEAR'S EVE PARTY

A Magical New Year's Eve

Celebrate the New Year with friends and family at our memorable party experience. On arrival to our magical venue, you'll be greeted with a glass of prosecco in our Mayfair bar before entering the beautifully decorated Ivory Suite for dinner and dancing.

IVORY SUITE DINING

5 COURSE MEAL

See our full menu overleaf.

PARTY THEMED

with mood lighting, festive decorations
and exquisite table settings.

MIDNIGHT

Fireworks will adorn the sky to celebrate 2022.

ALSO:

7PM - 1AM

DRESS CODE IS
GLAMOROUS

AMPLE **FREE**
PARKING

TO BOOK

CALL US OR CLICK BELOW

0115 9635 433

ADULTS £65.00

10% GROUP DISCOUNT

for bookings of 10 or more
paying guests

CLICK WEB LINK BELOW:

[www.goosedale.uk/
new-years-eve-2021/](http://www.goosedale.uk/new-years-eve-2021/)

**ALL COVID 19
SAFE COMPLIANT
FOR YOUR SAFETY
& WELLBEING**
Full details online

NEW YEAR'S EVE MENU

CANAPÉS

Selection of canapés on arrival at your table

STARTERS

BROCCOLI & STILTON SOUP

Rich broccoli soup, enhanced with Colston Basset Stilton with croutons and artisan bread (v)

SMOKED CHICKEN & HERB TERRINE

Flavoursome terrine served with a white truffle oil, rosemary sourdough & red onion compote

PAN FRIED KING PRAWNS

cooked in garlic butter and served with fresh asparagus on a sea salt toasted focaccia

AMUSE BOUCHE

SORBET

MAINS

16OZ LAMB SHANK

braised in a rich port wine & rosemary liquor, fondant potato, braised red cabbage, green beans and glazed carrots, finished with a port wine jus

ROASTED HALIBUT SUPREME

served with green beans, honey roasted carrots, dauphinoise potatoes topped with a tarragon beurre blanc

MUSHROOM, BRIE & CHESTNUT TART

served with a sweet potato mash, rocket salad & herb dressing (v)

TO FINISH

INDIVIDUAL BLACK CHERRY CHOCOLATE TRUFFLE

Belgian chocolate truffle on silky chocolate sponge topped with black cherry mousse finished with black cherry compote and chocolate shavings (v)

PLUM & ALMOND FRANGIPANE

Frangipane baked with an almond sponge, plum compote served with fresh raspberries (v)

RHUBARB & CUSTARD CRUMBLE TART

Sweet pastry filled with tangy rhubarb, dairy custard topped with vanilla sponge, oaty crumble, sugar dusted served with whipped cream (v)

(v) Vegetarian

Specific dietaries including vegan available please advise upon booking
Menu subject to changes if any supply disruption