

## What's included

- Champagne & canapes on arrival
- A fantastic six course gala dinner
- Dancing until 1AM to our resident DJ
- Finale hot bacon rolls

## Saturday 31st December

- Seasonal and local ingredients
- Gluten free & vegan options
- Midnight chimes of Big Ben, party hats & novelties

## Menu

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Celeriac & apple soup, **GF, VG**

Lobster, King Prawn & salmon cocktail, **GF**

Duo of melon with berries, **GF, VG**

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Lemon sorbet, **GF, VG**

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Scotch egg with picalilli relish, dressed leaf

Falafel with baba ganoush, **VG**

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Exmoor Park beef fillet, rich madeira jus, garlic parsnip puree,  
Dauphinoise potatoes, vegetable panache, **GF**

Roasted fillet of cod, mussel cream mild curry broth, vegetable ribbons, buttered new potatoes, **GF**

Mushroom, chestnut, spinach Wellington in vegan pastry case, **VG**

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Cheesecake Meyer orange marmalade & lime, **GF**

Cranachan, whisky, raspberries & toasted oats, **V**, ask for **VG**

Chocolate brownie dark berry compote & clotted cream, **V**

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West Country Beenleigh Blue, Devon Oke & Somerset Brie cheese  
with chilli chutney & celery, **V**, ask for **VG**

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Filter coffee / tea, chocolates

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**V** suitable for vegetarians

**VG** suitable for vegans

**GF** gluten free dish

Join us around 6:30 for a welcome glass of Champagne with canapes (other drinks are available) served in the hotel lounge. Then enjoy your freshly cooked six course dinner, prepared with locally sourced ingredients.

Dancing until 1AM. Hot bacon rolls served to complete the evening.

The event ticket is £75 per adult. Ask us about our discounted overnight room rates and wake up to a freshly cooked Carlton breakfast. We require a deposit (non refundable) on booking of £25 per guest, and then the balance payment by 1st December 2022.

