

## NEW YEARS EVE GALA EVENING

THURSDAY 31<sup>ST</sup> DECEMBER 2009  
SHAKESPEARE RESTAURANT

CRESENDO

DRESS TO IMPRESS

WELCOME 2010 WITH A LIVE CABARET SHOW WHICH INCLUDES A FULL RANGE OF MUSIC TO SUIT EVERYONE'S TASTE. IDEAL FOR ANYONE WHO WANTS TO DANCE THE NIGHT AWAY.

DRESS TO IMPRESS THIS WILL BE A NEW YEAR TO REMEMBER!

PRE- DINNER DRINKS RECEPTION  
6 COURSE GOURMET MEAL  
LIVE ENTERTAINMENT  
£48 PER PERSON

OR

INCLUDES PRE- DINNER DRINKS RECEPTION  
6 COURSE GOURMET MEAL  
LIVE ENTERTAINMENT  
PREMIER ACCOMMODATION  
FULL IRISH BREAKFAST & USE OF LUXURY COUNTRY CLUB  
£99 PER PERSON  
BASED ON TWO PEOPLE SHARING

ENJOY NEW YEARS WEEKEND IN STYLE FRIDAY 1<sup>ST</sup> JANUARY 2010

STAY AN EXTRA NIGHT

£70 PER ROOM BED & BREAKFAST

## NEW YEARS EVE MENU

THURSDAY 31<sup>ST</sup> DECEMBER 2009

SHAKESPEARE RESTAURANT

**ENTERTAINMENT FROM CRESCENDO**

PLEASE PRE-BOOK YOUR SELECTION 2 WEEKS IN ADVANCE

### STARTERS

Assiette of Starters to include:

Fois Gras Terrine, Crabcake, Tomato & Basil Soup, Melon & Fruit Kebab  
&  
Due of Smoked Salmon with Crème Fraiche Quenelle

### FISH COURSE

Fillet of Sea bass  
Served with Leek Lasagne & Red Wine Syrup

### SORBET

Apple Sorbet

### MAIN COURSE

Free Range Chicken Breast  
Sage & Onion Rosti, Black Bacon Lardons Chicken Véloute  
Or  
Venison Wellington  
Served with a Mushroom & Onion Quenelle, Thyme & Redcurrant Jus  
Or  
Organic Salmon with Shell Fish  
And Roasted Root Vegetable Chowder

*All Main Courses Served with Chefs Selection of Freshly Prepared Market Vegetables & Potatoes*

### DESSERTS

Raspberry Brulée & Hazelnut Tuille  
Or  
Milk Chocolate & Mascarpone Tarte  
Or  
Vanilla Pannacotta Tart with Oven Baked Red Fruits  
Or  
Lightly Spiced Pears  
Poached in Mulled Wine accompanied with a Christmas Pudding Parfait

Freshly Brewed Tea or Coffee  
Served with After Dinner Mint Chocolate

**£48 PER GUEST**