



TG Catering @ Bakewell Golf Club
New Years Eve Gala Dinner Dance Menu

Celebrate the New Year with style at our glamorous Gala Dinner. Join us for a refreshing glass of Bucks Fizz & Tim's selection of canapes at 7.00pm.

Dinner will be served at 7.30pm followed by dancing 2018 away til the midnight hour when we will welcome in 2019 together

Menu

Classical French Onion Soup topped with a Gruyere Croûte

Cornets of Smoked Salmon filled with Crayfish tails with a citrus dressing & rye bread

Chilled Gallia Melon Rose with blood Orange Sorbet & wild berry compote

Spicy Creole Prawns on peppery rocket leaves with sweet chilli dip

Smooth Duck Liver Parfait with a gin & orange zest glaze with Apple & Ale Chutney & Melba Toast

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*Refreshing Champagne Sorbet*

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Seared Medallions of Beef Fillet with a peppercorn & cognac sauce

Roasted Gressingham Duck Breast on a bed of Dauphinoise potato with a honey & Hoisin sauce

Herb Crusted Rack of Lamb with a redcurrant & rosemary jus

Roasted Cod Loin wrapped in Smoked Salmon with a shell on prawn butter glaze

Cheddar, Leek & Clotted Cream Crown

with a tomato & herb Passatta

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Warm Tarte Tatin with vanilla sauce anglaise

Glazed Crème Brulee topped with raspberries & clotted cream

Individual Salted Caramel Roulade with cinnamon ice cream

Individual Ginger & Orange Cheesecake with citrus Chantilly cream

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Celebration Cheese Tower with savoury biscuits, chutney, celery & grapes

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Freshly brewed coffee with Petit Fours

£60.00 for members and their guests

£65.00 for non members