

# New Year's Eve Celebration

The last evening meal of the year can be a little bit manic. Here at The Green House we believe that the best things in life come from a place of calm and tranquility, so join us for a culinary celebration in our chic haven of peace.

## For The Table

Warm Bread Board, Basil, and Pine Nut Butter, Barrel Aged Balsamic

## To Start

Miso Glazed Smoked Duck Breast, Confit Leg Spring Roll, Broccoli Puree

## To Follow

Seared Scallops, Lobster Foam with Caper Emulsion and Golden Raisins

## For Main

Dry Aged Fillet of Beef, Black Garlic Mash, Red Onion Tart Tatin

## For Dessert

Millionaire Tart with Hazelnut Ice Cream and Honeycomb

## To Finish

Kir Royale Jellies



New Year's Eve Menu

£ **110**

**per person**

Includes a glass of  
Champagne pp

2 Night Accommodation  
Package from

£ **280**  
**per night**

for two in a small  
double including dinner,  
bed and breakfast  
Upgrade to a large  
double room from an  
additional £60  
per night.

**BOOK NOW**

Contact events team: 01202 498 900 | [events@thegreenhousehotel.com](mailto:events@thegreenhousehotel.com)

