

T H E  
C O L L I N G W O O D A R M S  
H O T E L

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*New Year's Eve*  
*"Welcoming 2023"*

*Canapés & Prosecco*

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*Chicken & Black Pudding Terrine*

*Piccalilli, Toasted Hazelnuts*

*Or*

*Ceviche of Scallops*

*Pickled Fennel, Apple, Cucumber Gel*

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*Spiced Pumpkin Velouté*

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*Fillet of Beef, Smoked Short Rib*

*Dauphinoise Potatoes, Pumpkin Puree, Baby Vegetables, Madeira Jus*

*Or*

*Pan Roasted Hake*

*Fennel, Pancetta, Savage Cabbage, Saffron Potatoes, White Wine & Caviar*

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*To Follow*

*Chocolate Éclair*

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*Chocolate, Hazelnut & Salted Caramel Tart*

*Raspberry Sorbet*

Or

*Rhubarb & Stem Ginger Crème Brûlée*

*Shortbread*

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*Tea or Coffee with Petit Fours*

*£65.00 per Person*

*£10.00 Non-Refundable Deposit per person*

*Add Cheese Board £10.00 per person*

*Cheese Board*

*Selection of Local Cheeses*

*Paired with Quince Jelly, Crisp Celery and a Glass of Ruby Port*

*IMPORTANT INFORMATION:*

*All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before ordering. Full allergen information is available*

*Gratuities are not included in service but left at your discretion.*