

# NEW YEARS EVE PARTY

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Join us to celebrate the New Year here at Draycote Hotel.

Come together with family and friends to see in the new year with a three course meal, after dinner tea and coffee, and prosecco at midnight.

Pre-orders are required for all dinner bookings. **19:00 - 01:00**

**£70**

Per Person

**If you would like to stay at the hotel on New Years  
rooms are available from only £104.**

**Book now:** 01788 521 800  
events@draycotehotel.co.uk | www.draycotehotel.co.uk

## STARTERS

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**Butternut Squash, Rosemary & Sage Soup** <sup>V | VGA | GFA</sup>

with Sea Salt Focaccia

**Brussels Pork Liver Pate** <sup>GFA</sup>

with Warm Artisan Bread

**Pan-Fried Wild British Sea Scallops** <sup>GFA</sup>

with Crispy Prosciutto, Capers, Artichoke & Rocket

**Creamy Chestnut Mushrooms** <sup>GFA</sup>

with Chives served on Toasted Sourdough Bread

## MAIN COURSE

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**Roast Pork Porchetta** <sup>GFA</sup>

with Crackling, Spiced Apple Sauce & Rich Jus

**Pan-Fried Buttered Honey & Ginger Halibut Fillet** <sup>GFA</sup>

with Crushed Baby Potatoes and a Creamy Vermouth & Lemongrass Sauce

**6oz British Venison Steak** <sup>GFA</sup>

with Red Wine & Sage Jus (Cooked medium by the Chef)

**Camembert & Mushroom Puff Pastry Box** <sup>V</sup>

with Chestnut & Tarragon Sauce

### Served with

Braised Red Cabbage, Parmentiere Potatoes, Petit Pois, Stem Broccoli

## DESSERTS

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**Warm Chocolate Lava Cake** <sup>V</sup>

with Noel's Vanilla Pod Ice Cream

**Tangy Baked Lemon Tart** <sup>V</sup>

with Berry Sorbet

**Trio of Regional Warwickshire Cheeses** <sup>V | GFA</sup>

with Water & Sourdough Biscuit Selection, Fig & Apple Chutney, Celery Sticks & Grapes

## FOLLOWED BY

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**Chocolate Truffles**

**Coffee**

**Prosecco at Midnight**

VE Vegan, V Vegetarian, GF Gluten Free, N Contains Nuts  
VGA Vegan Available, GFA Gluten Free Available