

New Year's Eve

Gala Ball

Glass of champagne with canapés and sushi on arrival

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**Lobster bisque**

**A ballantine of goose**

set on spiced winter berries, blood orange and sweet pimento peppers

**Applewood pannacotta v**

with Cumberland sauce

**Pear, spinach & blue cheese salad v**

served with passion fruit sauce

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Fillet of beef wellington

served with a foie gras & port wine sauce

Saddle of lamb

filled with a date and apricot farce and served with a rosemary and juniper berry sauce

Chicken breast filled with haggis

set on a bed of clampshot potatoes and served with a whiskey flavoured jus

Poached salmon

with lemon & dill sauce

Vegetable & wild mushroom basket v

served with wensleydale sauce

All served with a selection of seasonal vegetables and potatoes

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**Gateau St Honore**

**Crème brulee**

with orange & raspberries

**Chocolate fudge gateau**

served with Baileys cream

**Praline and caramelised banana pavlova**

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Coffee with cream and hot mince pies

£92 per person excluding accommodation

£170 per person including accommodation & breakfast

Live music, DJ and Scottish piper

**2 complimentary bottles of house wine provided for bookings of 8 or more people
Commences 7pm, dinner served from 8pm,
carriages at 2am**



The Perfect Venue

- Conference and banqueting facilities
- Wedding receptions and ceremonies
- Exclusive bedrooms
- Membership opportunities
- Rosewood Restaurant
- Luxurious spa facilities
- Ample free car parking facilities

Greenwoods

hotel spa and retreat ★★★★★

Stock Road, Stock, Essex CM4 9BE

Tel: 01277 829990

www.greenwoodshotel.co.uk

The Perfect

Festive

Venue 2010



Greenwoods

hotel spa and retreat ★★★★★

Christmas Fayre Lunch

Parsnip, blue cheese & lentil soup v

Duck, chestnut & cranberry pate
accompanied with figs and a winter berry compote

Smoked salmon parcels
served with seafood bavoiise

Roast Norfolk turkey
with chipolata, bacon roll and pork and apricot stuffing served
with fresh cranberry sauce and a rich sage gravy

Roast sirloin of beef
with bordelaise sauce

Poached halibut with a lemon & dill dressing

Vegetable roulade v
with tarragon sauce

All served with a selection of seasonal vegetables and potatoes

Christmas pudding
with brandy sauce

Chocolate and pecan brownie
served with vanilla ice cream

Meringue gateaux
served with seasonal fruit and berries

Coffee with cream and hot mince pies

For office party lunches in
restaurant or banqueting suites

£28.95 per person
Available any day subject to availability

Office Party Nights

Glass of cinnamon mulled wine on arrival

Parsnip, blue cheese & lentil soup v

Gravalax accompanied with king prawns

Duck, chestnut & cranberry pate
accompanied with figs and a winter berry compote

Roast Norfolk turkey
with chipolata, bacon roll and pork and apricot stuffing served
with fresh cranberry sauce and a rich sage gravy

Roast sirloin of beef
with bordelaise sauce

Wild mushroom and smoked cherry tomato en croute v
with a brandy and tarragon sauce

All served with a selection of seasonal vegetables and potatoes

Christmas pudding with brandy sauce

Black forest log
with chantilly cream

Apple and cinnamon strudel
with crème anglaise

Coffee with cream and hot mince pies

Monday to Thursday **£39.95** per person
Friday and Saturday **£48.95** per person

4 course sit down meal and disco
(pre-selections required)

19.00 - midnight

Christmas Day Menu

Glass of champagne or cinnamon mulled wine on arrival

Parsnip, blue cheese & lentil soup v

Duck, chestnut & cranberry pate
accompanied with figs and a winter berry compote

Lobster and prawn terrine with dill and horseradish sauce

Mango, papaya and avocado salad v
with crumbled dolcelatte & orange syrup

Champagne Surprise

Roast Norfolk turkey
with chipolata, bacon roll and pork and apricot stuffing served
with fresh cranberry sauce and rich sage gravy

Individual beef wellington
with a port wine sauce

Poached salmon fillet
served with hollandaise sauce

Wild mushroom & smoked cherry tomato casserole v

All served with a selection of seasonal vegetables and potatoes

Christmas pudding
with brandy sauce

Sticky toffee pudding
served with crème anglaise

Meringue gateaux
filled with morello cherries and strawberries

Coffee with cream and hot mince pies

£92 per Adult

Child Prices: Age 1-3 = no charge, Age 4-8 = £15, Age 9-14 = £40

Live jazz soloist