

Menu – 30th December

Starters

Roasted Tomato and Cumin Soup

Served with Garlic and Herb Croutons

Or

Pepper & Avacado Terrine

Served with Dressed Rocket & Farmhouse Bread

Or

Roasted Spiced Pork Belly

Served on a Bed of Spinach with Green Pepper & Apple Relish

Or

A refreshing Glass of Orange Juice

Mains

Oven Roasted Lemon & Thyme Chicken Breast

French Trimmed Chicken Breast Roasted with Thyme & Lemon, Served with White Wine & Chicken Jus

Or

Chilli Infused Salmon Steak

Slowly Roasted Salmon Steak Marinated in an Olive Oil & Chilli Dressing,

Served on a Bed of Cherry Tomato & Coriander Cous Cous

Or

Brie & Beetroot Tart

Served with Dressed Rocket & Balsamic Glaze

Or

Chicken Ceaser Salad

Served with Garlic & Herb Croutons, Topped with a Sprinkling of Parmesan Cheese

Accompanied by Seasonal Vegetables

Desserts

Warming Somerset Apple & Ginger Sponge

With Homemade Vanilla Custard

Or

Chocolate Torte

Served with Orange Coulis & Whipped Cream

Or

Exotic Fresh Fruit Salad

Served with Clotted Cream

Or

A selection of Somerset Cheeses & Biscuits

Followed by Freshly brewed Tea or Coffee

Please tick your Dinner menu, any dietary requirements please ask your waiter for assistance



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Gala Finger Evening Buffet

Tomato & Mozzarella Bruschetta

Baby Yorkshire puddings Filled with Rare Beef

Salmon Arancini

Pork Sausages in Wholegrain Mustard & Honey

Chicken Roulade

Black pudding and Sausage meat Scotch egg

Southern fried Chicken portions

BBQ Chicken Wings

Assorted Baby Quiche Tartlets

Battered King Prawns

With a Sweet Chilli Dip

Chicken Liver and port pate canapes

Vegetable Crudités

With Garlic Dip

Homemade Pork Pies

Mini Crystalized Ginger & Honey Scones

With Clotted Cream & Strawberry jam

Fresh Fruit Platter

Lemon Meringue Tartlets

Menu – New Year's Day

Starters

Celeriac, Camembert & Truffle Soup

Served with Croutons

Or

Salmon & Ricotta Terrine

Served with Dressed Leaves, Melba Toast and a Redcurrant Jelly

Or

Beef Carpaccio

Rare Beef Loin, Served on Green Rocket & Sundried Tomatoes with a Pink Pepper Dressing

Or

A refreshing Glass of Orange Juice

A Refreshing Course of Lemon & Fresh Mint Sorbet

Main Course

Roast Leg of Lamb

Leg of Lamb, Roasted with Garlic Cloves, Served with a Redcurrant & Lamb Jus

Or

Pan Fried Sea Bass

Served on Asparagus, with a Fennel and white wine sauce

Or

Beef Tomato Tian Tower

Filled with Aubergine, Mozzarella, Basil & Mushroom Served with a Pesto sauce

Or

Parma Ham Salad

Served with a Sundried Tomatoes, Sliced Egg and with Mixed Leaves, Gherkins & Cucumber

Desserts

Tia Maria Tiramisu

Served with Coffee Whipped Cream

Or

Belgium Chocolate Pudding

Served Hot with Clotted Cream & Fruits of forest Coulis

Or

Exotic Fresh Fruit Salad

Served with Clotted Cream

Or

Assorted Devonshire Ice Cream

Or

Wessex 3 Cheese and Biscuits

Followed by Freshly brewed Tea and Coffee with a selection of Petit Fours

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Menu – New Year's Eve

Starters

Gratinee Normandie

Onion Soup with Somerset Cider, Topped with Sliced French Bread & Gruyère Cheese Croutons

Or

Terrine De Poulet aux herbes

Chicken & Herb Pate Served with Homemade Onion Chutney & Melba Toast

Or

Soufflés au Fromage de Chèvre

Hot Soufflé of Goat's Cheese Served on Ribbons of Cucumber & an Orange Beetroot Salad

Or

A refreshing Glass of Orange Juice

Sorbet Champagne et Fraise

Delicious Strawberry and Champagne Sorbet

Mains

Tournedos en Meli Melo

*Tournedos of Beef Loin (All Cooked Medium) Topped with Beef Marrow Strips,
Served on a bed of Scuit Wild Mushrooms & a Veal Jus*

Or

Steak de Morue en Croute D'Herbes

Line Caught Herb Encrusted Cod Steak with a Roasted Red Pepper Jus

Or

Tartelette au Brie et aux Betteraves

Brie & Beetroot Tartlet Served with Chive & Crème Fraiche Sauce

Or

Salade De Homard a la Mangue

Lobster Tail & Mango Slices on a bed of Mixed Leaves, Radishes & Mixed Beetroot

Accompanied by Seasonal Vegetables

Desserts

Tarte Chaude Aux de Fruits

Warming Apple & Bilberry Tart served with a Calvados Infused Custard

Or

Delice Au Cassis

Blackcurrant Pudding with Buttery Biscuit Base, Topped with a Blackcurrant Glaze, Served with Lemon Sabayon

Or

Exotic Fresh Fruit Salad

Served with Clotted Cream

Or

Assorted Devonshire Ice Cream

Followed by Freshly brewed Tea or Coffee



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