

New Year's Eve ~ 2018

A Selection of Breads with Olives and Dips

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Warm Tomato Tartlet with a Parmesan Crust, served with Crème Fraiche and Tapenade (v)

Baked Goats Cheese Fondue with Honey, Pecan Nuts, Chives and Melba Toasts (v) *

Beetroot marinated Gravavlax of Salmon, rustic Guacamole and Salad *

Salmon and Langoustine Fishcakes on a Buttered Vegetable Medley

Roast Tomato Soup topped with a Cheesy Bruschetta (v) *

Deconstructed King Prawn Cocktail *

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Slow Roasted Pork Tenderloin on Wilted Spinach with Rum Spiced Pineapple, Cider Apple Jus, Roast Potatoes and Vegetables *

Gamekeepers Cottage Pie (Venison, Pheasant and Boar) with Wild Mushrooms, Wholegrain Mustard Mash and Garden Peas *

Hand made Chicken Boudin Blanc with Chives and Pancetta on a Tomato Cream with New Potatoes and Vegetables *

Seared Fillet Steak with a Wild Mushroom Puff Pastry Hat, Port and Stilton Sauce, Roast Potatoes and Vegetables *
(cooked Rare, Medium or Well Done)

Roast Sea Bass Fillet with a Sweet Potato Puree, Caramelised Root Vegetables and Fondant Potato *

Wild Mushroom and Cornish Brie Tart with Buttered New Potatoes and Fresh Salad Leaves (v)

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Raspberry Sorbet and Mango Parfait *

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Warm Orange and Almond Brioche Bread and Butter Pudding with Vanilla Sauce

Double Cream Rice Pudding Brûlée with Apricots poached in Whisky *

Blackberry Panna Cotta with Clotted Cream and Warm Apple Fritters *

Dark Chocolate and Pecan Nut Caramel Tart with Clotted Cream

Chilled Lemon Posset with Chocolate Shortbread *

Cheese and Biscuits with Grapes & Celery *

* can be adapted to suit a Gluten Free Diet

Dinner & Disco

£45 per person

730pm for 8pm

31st December 2018



Moorland Hotel

Wotter, Nr Plymouth PL7 5HP

01752 839 228

reservations@moorlandhotel.com

31st December 2018

7.30pm for 8pm

New Year's Eve Dinner & Disco

£45 per person

It's a night of frivolity at the Moorland Hotel with mouth watering local game and produce and a Disco to Boogie the Night away.

To secure your table, we will require a non-refundable deposit of £20 per person at the time of booking. We can cater for up to ten guests per table. We will then need all guests' pre-orders and final payment in full by the 1st December. Please record all guests meal choices on the pre-order form below or contact us for a larger copy. Please let us know if any guests have special dietary requirements as not all ingredients are listed on the Menu. Refunds for cancellations, if necessary, will be given if we are able to resell your table.

Dinner is scheduled at 730pm for 8pm that night. Please remember to let us know where you would prefer to sit. We have some tables available in the main restaurant (near the DJ) and other's just above in the View Room upstairs.

Why not make a night of it and enjoy our Dinner, Bed and Breakfast package? All rooms must be paid for at the time of booking and are non-refundable after the 30th September. Refunds after this time may only be offered on cancellations if we are able to resell your room.

Dinner, Bed and Breakfast Prices:

Double/Twin £165 (for two)

Small Double with side view £155 (for two)

Wotter Room with Sea View £195 (for two)

Shaugh Suite with Sea View £180 (for two)

Single Room £95

Please note that we do not currently have any disabled access rooms. All rooms involve either one or two flights of stairs depending on the room type.

Regards, Patricia

(Christmas/New Year Coordinator)

Moorland Hotel 01752 839 228

reservations@moorlandhotel.com

New Year's Eve Pre-order Sheet (please return along with final payment by 1st December)

Name		Phone Number																			
Address																					
Email																					
Name	Starters						Mains						Desserts						Allergies/ Comments		
	Tom Tart	Fondue	Salmon	F'Cake	Soup	Prawn	Pork	Pie	Chicken	Steak Rare	Steak Med	Steak Well	Bass	Vegle	B&B	Brulee	Panna C	Pecan		Posset	C&B
1																					
2																					
3																					
4																					
5																					
6																					
7																					
8																					
9																					
10																					
	Tomato	Fondue	Salmon	F'Cake	Soup	Prawn	Pork	Pie	Chicken	Steak R	Steak M	Steak W	Bass	Vegle	B&B	Brulee	Panna C	Pecan	Posset	C&B	
	Totals																				

All meal choices and final payment are due back by the 1st December. We can cater for up to ten guests per table (subject to availability)