



# NEW YEAR

2023

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## The Dartmoor Lodge Hotel

Peartree Cross Ashburton TQ13 7JW 01364 652232

Our six course 2023 New Year's Eve Celebrations include - Gala dinner, disco and a glass of bubbly to see in the New Year at a cost of £68 per person.

Should you wish to book, we would ask that you telephone or call in to make your reservation. We require a £25 non-refundable deposit per person upon booking, followed by menu choices and full payment by 15<sup>th</sup> December. Please note that due to the popularity of the evening we are unable to hold table reservations without a deposit, and we reserve the right to release your table if we have not received full payment and choices by 15<sup>th</sup> December.

It may not be possible to seat parties of 12 or more on one table, but we are happy to discuss table plans with you. We are reserving tables to dine from 7 - 8.30 p.m, and ask you to note that times are a "sit down" time, not an arrival time. The disco will start once all diners have completed their meals. To enhance your enjoyment we would be happy to receive advanced song requests for the DJ, we ask that you restrict your requests to one per person, and whilst we cannot guarantee that all requests will be played we will certainly do our best!!

Request slips are on the bottom of the booking form

For those organising transport home, we would advise that 12.30am is an approximate finishing time.

Dress code is Smart (No Jeans) -

We have a New Year's Eve break available that includes Bed, Breakfast and the New Year's Eve celebratory dinner. Price per Room

Single Room	£150
Double/Twin Room	£250
Four Poster Room	£260
Family Room	£300

**New Year's Eve** : Full payment and confirmation of your menu choices is required by the 15th December 2023 . If booking after this date your full payment and menu choices will be required within 48 hours of booking.

Should you need to cancel, New Year's Eve deposits and full payment will be refunded if given at least 21 days' notice. Refunds will be made either to your card or in the form of a voucher to spend with us when you are able to get together once more

**We hope that you decide to see in 2024 with us here at the Dartmoor Lodge**



## Starters

### **Mushroom & Tarragon Velouté gf**

Black truffle cream

### **Salt baked Beetroot gf**

Goats Cheese Mousse, Candied Walnuts

### **Salmon Mousse gf**

Salmon Roe, Lemon & Dill Crème fraiche

### **Smoked Ham Hock Terrine gfo**

Pea Purée, sticky Red Onion, Balsamic toasted Sourdough

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## Hot Buffet

### **Chicken Chasseur gf**

### **Garlic & Rosemary Leg of Lamb gf**

### **Roasted Pork Loin with Crackling gf**

(New Potatoes, Garlic & Thyme Roasted Potatoes, mixed vegetables)  
(Sauces – Mint gravy, Red Wine Sauce, Saffron White Wine Cream)

## Cold Buffet

### **Home-made Game Pie**

### **Luxury Fish Platter gf**

### **Sliced Meat Charcuterie gf**

**Selection of Salads, Chutneys, Pickles & Breads**

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## Desserts

### **Warm Chocolate Fondant**

Chocolate Ice cream, Chocolate crumb

### **Sticky Toffee Pudding**

Toffee Sauce & Vanilla Ice cream

### **Peanut Parfait gf**

Caramel Ice cream & a Caramel Tuille

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### **Coffee & Petit Fours gfo**

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### **Selection of Local Cheese gfo**

Grapes, Chutney & Crackers served to your table