

THE DAFFODIL



New Years Eve
MASQUERADE
BALL

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Arrival
CHAMPAGNE & CANAPÉS

Starter

**WHITE BEAN &
CAULIFLOWER SOUP**

fresh shaved truffle (V, D)

SMOKED SALMON TERRINE

*crab mayonnaise, avruga caviar, fennel
and apple slaw, sourdough toast (F, C, D, G, E)*

Entremets

CLEMENTINE & POMEGRANATE SORBET (V)

Main

ROAST DUCK BREAST

*duck leg croquette, dauphinoise potato, carrot
purée, buttered greens, star anise jus (D, SD, E, G)*

PAN FRIED FILLET OF SEA BASS

*tempura oyster, dauphinoise potato, carrot purée,
buttered greens, caper and shrimp butter (F, C, D, SD, G)*

Dessert

CHOCOLATE INDULGENCE

*chocolate fondant, chocolate tart,
chocolate ice cream (V, E, D, G, N)*

ARTISAN CHEESES

*biscuits, celery, grapes, fruit chutney
(G, D, SD)*

ALLERGEN KEY

*(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin (n) Nuts (mo) Molluscs (mu) Mustard (s) Soya (sd) Sulphur Dioxide
(se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic*

£120 PER PERSON

ARRIVAL 7:00-7.30PM - DINING 8:00PM - CARRIAGES 1:00AM

**INCLUDES A FIVE COURSE MEAL FOLLOWED BY ENTERTAINMENT FROM THE
DAFFODIL HOUSE BAND & DJ**

All bookings to be made by emailing events@thedaffodil.com or calling 01242 700055.
Full amount to be paid in full upon making your booking. Vegetarian menu available on request.