



# COOMBE ABBEY

*no ordinary hotel*

## NEW YEAR PACKAGES

### **New Year's Eve Mediaeval Banquet:**

Noble guests, journey through the mists of time and join fellow guests in an evening of Fine Mediaeval merrymaking in the Abbeygate. Enjoy fine food, wine and mead and welcome in the New Year with the Lordes and Ladyes of Coombe Abbey Court and the abbey's piper.

Your evening includes: Five-course feast, Mediaeval Entertainment, Stage Show, 1/2 bottle of wine (red or white), three beakers of mead and a disco until 1 am (bar closes at 12.30 am).

*TOMATO, VEGETABLE AND SAFFRON SOUP  
with Stone Ground Bread*

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*JACOBS LADDER  
Slow Braised Beef in Ale and Onion Gravy*

*or*

*ROASTED PEPPER  
filled with a Wild Rice and Vegetable Pilaf (v)*

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*POT ROASTED BREAST OF FOWL  
in Wine and Woodland Herbs with Baked Potato and Foragers Salad*

*or*

*FIELD MUSHROOM, SPINACH AND GOATS CHEESE WELLINGTON  
with Baked Potato and Foragers Salad (v)*

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*APPLE, PEAR AND STEM GINGER CRUMBLE  
with Clotted Cream*

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*CORNISH YARG  
with Red Onion and Port Chutney*

*(v) -Vegetarian option must be pre-ordered*



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*Dress code: Mediaeval Costume or Smart Attire*

*Bar opens at 6.30 pm in The Abbeygate.  
Revellers are called to Borde at 8.30 pm.*

**85.00 pounds per person.**

## **New Year's Eve in the Coombe Abbey Restaurant:**

Indulge in fine food and an enchanting atmosphere this New Year's Eve in the elegant surroundings of the Coombe Abbey Restaurant. The evening includes a Canape Reception, Reception Cocktail, live Jazz band, four-course dinner, disco, crackers and novelties.

*JERUSALEM ARTICHOKE SOUP*

*with Truffle Cream*

*or*

*GOATS CHEESE PARFAIT*

*with Walnut Tuille and Pickled Wild Mushroom*

*or*

*COOMBE ABBEY CURED GRAVADLAX*

*with Beetroot Salsa, Sour Cream and Mustard*

*Dressing*

*or*

*CONFIT PHEASANT AND ROOT VEGETABLE TERRINE*

*with Apple and Quince Chutney*

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*ROASTED RUMP OF LAMB*

*with Dauphinoise Potatoes, Swede Puree Buttered Kale and Lamb Jus*

*or*

*GREY LEG PARTRIDGE*

*with Sautéed Sprouts, Chestnuts and Pancetta, Braised Baby Onions , Orange and Cranberry Jus*

*or*

*PAN FRIED FILLET OF COD*

*with Baby Vegetables in Sorrel Butter, Champagne and Caviar Cream*

*or*



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*ROASTED BUTTERNUT SQUASH*

*stuffed with Roasted Pepper and Mozzarella Risotto, Lentil and Herb Vinaigrette*

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*PEANUT PARFAIT*

*with Dark Chocolate Mousse and Caramel Sauce*

*or*

*RHUBARB BRULEE*

*with Orange and Rosemary Biscuit and Gingerbread Ice Cream*

*or*

*WARM CHOCOLATE FONDANT*

*with Morello Cherry Coulis and Vanilla Seed Ice Cream*

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*SELECTION OF BRITISH CHEESE*

*with Seasonal Chutney, Celery, Grapes and Biscuits*

**95.00 pounds per person**

## **New Year's Eve Masquerade Ball:**

Bringing Masquerade back to its Mediaeval heredity, Coombe Abbey invite you to celebrate in style at the New Year's Eve Masquerade Ball.

Dress to impress for this glamorous occasion and let the magnificence of Coombe Abbey dazzle you. Enjoy a Champagne reception followed by an exquisite dinner in one of the grand function rooms whilst enjoying the amazing entertainment and disco into the early hours.

Evening includes an overnight stay (including breakfast) in a Crown bedroom.

(Upgrades to Feature and Grand Feature rooms are available for an additional supplement.)

*PRESSED TERRINE OF CONFIT GAME AND FOIE GRAS*

*with Shallot Jam and Orange Reduction*

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*SEARED FILLET OF SEA BASS*

*with Confit Leeks and Vine Tomato Compote*

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*VODKA AND LIME GRANITA*



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*SLOW OVEN ROASTED Tournedos of Beef*

*with Fondant Potato, Cauliflower and Truffle Puree, Buttered Spinach, Chanteray Carrots and Morel and Port Sauce*

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*PASSION FRUIT PANNA COTTA*

*with Mango Coulis, White Chocolate Ice Cream and Coconut Tuille*

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*COFFEE AND PETIT FOURS*

**195.00 pounds per person (including overnight stay in Crown bedroom)**

The bar will remain open until 1:30am with the disco until 2.00am.

**Coombe Abbey:**

**[www.celticcastles.com/castles/coombe-abbey/](http://www.celticcastles.com/castles/coombe-abbey/)**