

NEW YEARS EVE 2023

Arrival from 7.00pm with Bubbly and Canapes by the Fire

Dinner Served at 7.45pm Seeing into 2024 with a Disco until 1am

Chilled Honey Roasted Salmon Fillet on a Cucumber and Mint Salad

White Onion Soup with Truffle Oil and Toasted Croute

Smoked Duck Breast on Hoisin dressed Cucumber and Spring Onion Salad

**

Traditional Haggis with Tatties and Neeps

**

Fillet of Beef (Medium) on Potato Rosti with Stilton Butter Cream Sauce

Roasted Leg of Lamb on Sauté Potatoes with a Rich Mint & Rosemary Jus

Oven Poached Sea Bass let with Herb and Garlic Cream Sauce
On Crushed New Potatoes

Goats Cheese, Beetroot, Spinach and Walnut Wellington
On a Tomato and Herb Sauce with New Potatoes

**

Fresh Cherry and Dark Chocolate Eton Mess with Shortbread

Raspberry Cheesecake

Sticky Toffee and Banana Pudding with Vanilla Ice Cream

**

Freshly Brewed Coffee or Tea with Chocolates



£139.00 per person - includes all drinks and champagne at midnight

Why not stay over and wake up to late breakfast brunch (includes Dinner & Drinks Package)

Standard Room £185.00 per person sharing Superior Room £199.00 per person sharing

Deluxe Room £250.00 per person Sharing Single Supplement £65.00

(£99.00 Dinner Only Rate - No Drinks Included)

Stay an extra night from only £39.00 BB or £64.00 Dinner BB per person

Judd's Folly Hotel – Faversham ME13 0RH 01795 591818 www.juddsfollyhotel.co.uk