

New Years Eve Celebrations



New Years Eve

- 5-Course Gala Dinner
- New Years' Eve Party



1st January

- Full English Breakfast

We will be serving a mouth-watering five course gala dinner in our restaurant on New Years Eve.

You will be able to book a table between 18:00pm & 21:30pm at a time to suit you & relax while enjoying a specially prepared dinner whilst listening to our live sax music & entertainment.

After dinner enjoy the ambiance of our George Bar with a specially crafted cocktail or two or for those of you who are wanting to party the rest of the night away, join our New Years Eve party night celebrations. After a busy Christmas, it's time to unwind & celebrate the start of the new year with a relaxing overnight stay.

The following day, it's time to relax after a energetic evening. Our chefs will prepare a full English breakfast for you to enjoy, then you are welcome to stretch out in our bar or take a short walk around the town.

all from £145.00 per person

*Prices are based on two guests sharing a heritage double or twin bedded room,
Upgraded rooms are available at an additional supplement/ single person supplement charges apply*

 **SURYA HOTELS**

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T: 01206 578494 E: events@thegeorgehotelcolchester.co.uk

NEW YEARS EVE

5-Courses

Canapes

Thai Crab Cakes nam prik prim CR
Chargrilled Potato bravas puree, black garlic aioli E
Crispy Chicken Skin bacon jam, rosemary ricotta M
Smoked Salmon blini, crème fraiche, caviar F/M/G
Crispy Ox Croquettes garlic mayo G/E

Starters

Asian Tuna Tartare
chilli, spring onion, ponzu, with toasted sesame seed, salad of daikon, carrot, cucumber, coriander & ginger broth F/SO
Confit Garlic Mushroom
cheddar and onion sauce, pickled shallot, crispy shallot, roast garlic and chive mayonnaise E/M/SO V
Pork Cheek
nduja bonbon, crackling, romesco sauce, apricot chutney E/G/SO

Mains

Beef Fillet
potato rosti, spinach, truffle jus SO/M
Lobster Thermidor
lobster caesar salad, fries CR/MU/M/E/SO
Gnocchi v
artichokes, king oyster mushroom, peas and crispy kale M/G/E

Pre-Dessert

“Life is like a box of chocolates” M/N

Dessert

Spiced Apple Mousse
toffee apple centre, white chocolate, oat crumble, vanilla crème patissiere, compressed sour apple M/G/E/SO
Warm Carrot Cake
mascarpone and orange mousse, carrot foam, caramelised orange peel and salted caramel sauce M/G/E
Coconut Mousse
passionfruit gel, poached mango, coconut ganache, coconut crisp, mango and passionfruit sorbet VE

C celery
M milk

G gluten
N nut

MO molluscs
SE sesame seeds

SO sulphur dioxide
P peanut

CR crustaceans
MU mustard

F fish
L lupin

E eggs
S soya

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.

V vegetarian VE vegan on request GF gluten free on request