

## N . Y . E M A S Q U E R A D E B A L L

The epitome of elegance our masquerade ball is an evening dedicated to decadance & dancing. Dress code black tie, arrive from 6.30pm to a champagne & canapé reception, before enjoying a five course dinner crafted by our chefs at 8pm prompt, a three piece band & a midnight toast when the bells chime.

### WELCOME

Champagne & canape reception

### TO START

Jerusalem artichoke veloute, grated truffle, chive  
Justin Staal's smoked duck, clementine, fennel, chorizo  
East coast crab, mango, lime, seaweed cracker

### TO FOLLOW

Fillet of Yorkshire beef, glazed root vegetables, port jus  
Pan fried fillet of monkfish, parsnip, apple and sage  
Salt baked celeriac 'steak', wild mushroom, blue cheese croquette

### PRE DESSERT

Yuzu sorbet & curd

### DESSERT

Prune and Armagnac pudding, caramel sauce, vanilla ice-cream  
Black forest delice, cherry sorbet  
Tickton artisan cheese, house baked fruit loaf,  
grapes, celery, biscuits

### TO FINISH

Coffee & handmade Tickton truffles

### MIDNIGHT TOAST

A saucer of chilled champagne

£110 per guest

Please note a £25 per person non-refundable deposit secures your booking. We ask that full menu choices including wine are given by the 1st of December.