

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 cheese selection, house baked fruit loaf & accompaniments

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.