

# New Year's Eve Gala Dinner



**Sunday 31<sup>st</sup> December**

**It's one of the biggest nights of the year and we're inviting you to ring in 2024 with us (in style)!**

Pull out your best tuxedo and brush off your posh frocks for an evening of Champagne and delectable food. You'll begin with a canapé reception and glass of fizz before sitting down to enjoy a scrumptious 5 course gala dinner in the beautiful setting of our Castle Suite. In the run up to the big countdown, 'Big Mac's Wholly Soul Band' will entertain you with some classic soul tunes. What better way to see in the brand-new year?

**only £205\* pp<sup>†</sup>**  
(including overnight accommodation)

– Includes –

Champagne and canapé reception, 5 course gala dinner, live entertainment and disco. Accommodation, brunch breakfast and full use of our leisure facilities.

Non-residential price only **£120\* pp**



## CRACKER-LESS PARTIES

To be more eco-friendly we will be donating the cost of our crackers to a local charity

## Menu

### Canapés

Chef's Selection of Canapés

### Starter

**Duck Liver and Port Pâté**

Rustic sourdough, pickled carrot and shallots

**Salt Baked Beetroot Carpaccio** V GF

Goats cheese mousse, winter leaves salad

### Sorbet

**Poinsettia Mimosa Sorbet** VG GF

### Main

**Char-grilled Beef Fillet**

Paired with a mini oxtail and mushroom pie, thyme gratin potatoes, sautéed leeks, spinach and caramelised red onion, crispy shallots, red wine and thyme jus

**Chicken Saltimbocca**

Stuffed with Parma ham, sage and fontal cheese, thyme gratin potatoes, sautéed leeks, spinach and caramelized red onion, red wine and thyme jus, crispy shallots

**Char-grilled Aubergine Steak**

Paired with a mini wild mushroom pie, thyme gratin potatoes, sautéed leeks, spinach and caramelised red onion, crispy shallots, red wine and thyme jus

### Dessert

**Dark Chocolate and Peanut Butter Mousse** V

Salted caramel peanut brittle, raspberry jam gastrique

**Elderflower and Violet Gin Panna Cotta**

Orange and juniper shortbread, berries steeped in blood orange zest gin

### Served Platters to the Table

**Selection of Welsh Cheeses** V

Grapes, celery, gourmet cheese biscuits, homemade fruit chutney

### Tea and Coffee Station

Mini mince pies

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\*Terms and conditions apply, see page 30. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance.

†Based on two people sharing a twin or double room. Single supplement applies.

Dietary requirements and intolerances. Denotes dishes suitable for - (GF) gluten free, (V) vegetarian (VG) vegan.