

A sparkling New Year at Lower Barn

New Years Eve

Guests arrive from 3pm to afternoon tea, home-made scones, jam and clotted cream and cake.

Champagne and canapés will be served from 7pm in the lounge followed by dinner at 8pm.

New Years Eve Dinner

Smoked Salmon and scallop parcels

Crispy Duck salad

Wild mushroom baskets

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Beef Wellington with Port gravy

Fish of the day

Butternut Squash Risotto

All served with green beans and creamed potatoes

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Poached Pears and Armagnac Mousse

Sticky Toffee Pudding

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Selection of cheeses

Coffee and chocolates

A fun filled evening reflecting on the year gone by in front of the roaring log fire and seeing in the new with bubbly, streamers and auld land syne.

New Years Day

After the festivities of the night before, treat yourself to a breakfast feast, served from 8am. Choose from smoked salmon and scrambled eggs, Eggs Benedict, or fresh compote of fruits with crème fraiche and warm muffins. Or choose a traditional cooked breakfast with Calenick Farm sausages and farmhouse bacon and of course local free range eggs cooked any way you like.

Plenty of time to relax in front of the fire chatting or curled up with a good book or take a bracing walk in the crisp New Years' air along the beach or through the country lanes. Return to Lower Barn for dinner served at 3pm.

New Years Day Dinner

Asparagus wrapped in Parma ham with balsamic dressing and Parmesan cheese

Twice baked cheese soufflé

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Roasted Duck with orange sauce

Fish of the day

Mushroom stroganoff with wild rice

All served with roasted Mediterranean vegetables and potatoes

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Maple Cheese cake

Raspberry and passion fruit meringue

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Selection of cheeses

Coffee, liqueurs and chocolates

A relaxing evening in front of the crackling log fire with laughter and games. For those who might be a little peckish in the evening a light buffet supper will be served from 8pm.

Tariff

New Years break including a 2 night stay in a double room, breakfast, evening meals and complementary drinks £600 per room.

Please let us know at least 2 weeks before your stay your menu choices for each meal of your stay.

We are happy to cater for any special dietary requirements including allergies but please let us know when you book your menu choices.

Full services will be provided throughout except on New Years Day when Janie will be taking a more relaxed approach and rooms will not be fully serviced!