



New Year's Eve Dinner Menu

£59 per adult
children aged 5 – 12 years, 50% discount,
under 5 years eat for free

Bread Station — artisan rolls, seeded loaves, gluten-free option (1,11,12) V, GF

Soup

Chef's Soup of the Day — artisan bread station (Allergens vary; please ask staff for full details) GF option available on request

Cold Station

Mini Crab & Avocado Pots Lime, Coriander, Crème Fraiche
Cold Crevettes, chilled crevettes tossed in garlic-parsley oil, lemon wedge, micro herbs (2,12) · GF on request
Orzo alla Mediterranea, orzo, sun-dried tomato pesto, whipped feta, basil (1,7,12) · V
Quinoa & Roasted Vegetable Salad, charred veg, citrus dressing, toasted seeds (12) · V; PB optional

Charcuterie/Platters

Citrus-Cured Salmon Platter, capers, dill crème, lemon wedges (4,7,12) · GF
Smoked Mackerel & Trout Board, horseradish cream, pickled shallots (4,7,12) · GF
Cured Meats Selection, serrano, salami, cornichons, artisan crackers (12) · DF options available
Duck Terrine & Country Pâté, caramelised onion chutney, toasted brioche (3,12)

Carvery Station (under the lamp)

Striploin of Beef, Yorkshire pudding, rosemary jus, horseradish crème (1,3,7,10) GF gravy option available
Roast Pork Loin, mustard-honey glaze, apple compote (10,12) DF
Cut-Your-Own Vegan Wellington, mushroom duxelles, roasted squash, chestnut/lentil filling, herb-mustard glaze (1,8,10) · PB, VE, DF

Hot Station

Roasted Salmon Fillet, lemon hollandaise, micro herbs (3,4,7) GF
Seafood Gratin, mixed shellfish (prawns, brown crab, scallop, mussel) in a creamy herb mornay, gratinated with parmesan-breadcrumb crust or similar (1,2,7,12,13) GF
Chicken Tikka Masala, fenugreek, saffron basmati (6,7,10,12) GF
Vegetarian Pasta, seasonal roasted veg, béchamel, parmesan crumb (1,7) V

Sides

Crisp Roast Potatoes, duck fat or olive oil finish (Contains duck fat oil) GF, DF
Creamy Mash, silky mash potatoes (7) · GF
Seasonal Buttered Greens, tenderstem broccoli, charred cauliflower (7) GF
Carrot & Swede Mashed (7) GF

Dessert Selection

Chef's Selection of mini desserts
Artisan Cheese Board, three curated cheeses, quince, oatcakes, grapes (7,8,12) V

1 = Gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame, 12 = Sulphites, 13 = Molluscs 14 = Lupin
GF = Gluten Free, DF = Dairy-free PB = Plant-based, V = Vegetarian

Please note that some of our dishes contain allergens or additives.
Please ask a member of the team and we'll be happy to explain.