

Menu

Chef's choice of bread and nibbles for the tables

STARTERS

Venison and pork scotch egg, celeriac remoulade, apple (gfo)

Suffolk smoked fishcake, dill emulsion, hispi cabbage, apple slaw

Baron Bigod and red onion tart, onion marmalade and chive oil (gfo)

Roasted squash, chestnut and pumpkin seed pesto, crispy sage, pickled cranberries (v, veo, gfo)

MAINS

Beef and game wellington, dauphinoise potato, shallot purée, cavolo nero, thyme jus

Roast chicken, truffle mash, creamed leeks (gf)

Roast bass, lobster rosti, fennel, sea vegetables, lobster bisque (gf)

Root vegetable, wild mushroom and chestnut wellington, truffle mash, creamed leeks (v, veo, gfo)

DESSERTS

Chef's trio of desserts - sticky toffee pudding, lemon meringue, chocolate pot

ALLERGEN KEY: gf - made without gluten, v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

[Click here for full allergen information](#)



THE VIEW RESTAURANT

New Year's Eve

Welcome 2027 with an unforgettable evening of dining, live entertainment and dancing at All Saints Resort.

Begin with a glass of Mistletoe Hugo before taking your seats in The View for a luxury four-course dinner. Enjoy live music throughout the evening, capture the occasion in our photobooth and dance your way into the New Year with our DJ, who will count us down to midnight!

£90.00 per person

ARRIVAL FROM 7:30PM | DINNER SERVED AT 8:30PM | BAR CLOSES AT 1AM



SINGER THROUGHOUT EVENING



LUXURY FOUR-COURSE MEAL



COCKTAIL ON ARRIVAL



PHOTOBOOTH



DJ UNTIL 1AM



FORMAL ATTIRE

Enjoy a complimentary bottle of bubbly at 11:45pm for tables of 4 or more

Booking information

A non-refundable and non-transferable deposit of £30 per person is required to secure your place. Full payment, menu selections and dietary requirements are due by Thursday 17th December.