

# New Year's Eve Dinner & Dance Menu 2025

**Ham Hock, Pickled Carrot and Mustard Terrine  
with Toasted Sourdough and Micro Herbs (gfo)**

**Haggis, Neeps and Tatties (gfo)**

**Chargrilled Fillet Steak with Roasted Garlic and Rosemary Jus (gf)  
Butternut Squash, Kale and Apricot Terrine with Chestnut and Red Wine Sauce  
Grilled Chalk Stream Trout with Dill and King Prawn Beurre Blanc (gf)  
Braised Lamb Shank in a Port and Redcurrant Sauce (gf)**

**Served with a Selection of Vegetables & Potatoes**

**Selection of Cheese and Biscuits with Celery and Chutney (gfo)  
Chocolate, Raspberry and Popping Candy Tart with Raspberry Sorbet  
Deep Fried Honeycomb Ice Cream with Salted Caramel Sauce (gfo)  
Peanut Butter Brownie with Nut Brittle and Butterscotch Sauce (gf)**

**Fresh Coffee & Petit Fours**

**£94.95 Per Person**  
**Including Live Entertainment & Disco Until the Early Hours**

(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option (df) = dairy free (dfo) = dairy free option (vo) = vegetarian option (veo) = vegan option

If you are ordering for someone who has a food allergy or intolerance, please let us know.  
We cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.