

NEW YEAR'S EVE DINNER & DANCE

Thursday 31st December 2026

MENU 2026

Including Live
Entertainment
& Disco
Until the
Early Hours

£99.95
Per
Person

1 Glass of Velvet Royale on arrival

STARTERS

Wild Mushroom and Caramelised Onion Tart
With micro herbs and balsamic glaze GFO

Haggis, Neeps and Tatties GFO | DFO

Apple Sorbet GF | DF

MAINS

Chargrilled Fillet Steak

With shallot and beef dripping sauce GF | DF

Wild Boar Cutlet

With chargrilled pear slices and calvados sauce GF | DF

Whole Seabass

With a lemon and pernod hollandaise GF

Spinach and Ricotta Tortelloni

With sage butter sauce VEO

INCLUDES
7
COURSE
MEAL

DESSERTS

Baked Camembert and Chutney

With parmesan and poppy seed breadsticks GFO

Belgian Chocolate Fondant

With blood orange ice cream GFO

Honey Panna Cotta

With a spiced fig compote GF | DFO

Petit Fours and Coffee GFO

£25.00 per person deposit on booking required for New Year's Eve

(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.