



For New Year's Eve, start the night with cocktails, dinner and evening entertainment for a night of your favourite toe-tapping music by our in-house DJ to dance the night away. Even better, rest those aching feet and book a room, and you can wake up to breakfast in bed.

New Year's Eve Menu

Starters

Apple and parsnip soup (v*)

Seared scallops

with Jerusalem artichokes purée, crispy shallots

Goat's cheese mousse (v*)

beetroot carpaccio and candied walnuts

Slow roasted pork belly

black pudding bon bon, five spiced apple puree and toast

Main course

Roast beef fillet steak

crushed new potatoes, pak choi and jus

Wild seabass

charred gem lettuce, cauliflower puree and pickled girolle mushroom

Duck breast

tender steam broccoli, mashed potatoes and passion fruit sauce

Baked red onion tart (v*)

Glazed heritage carrots

Dessert

White chocolate and passion fruit tart

Apple tart

with vanilla ice cream

Raspberry pistachio mousse

Selection of Artisan British cheeses with honey and pear chutney and crackers

£55.00 per person including a glass of Moët Champagne

* Vegetarian. Vegan options and other dietary requirements available on request.

Price is inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.