

# NEW YEAR'S EVE

Take your New Year celebrations to a new level – the exquisite dining experience of our Black Tie Gala Dinner. Enjoy a cocktail on arrival before taking a seat for a magnificent five-course meal followed by entertainment and dancing.

## AMUSE-BOUCHE

Duck parfait and hazelnut bonbon

## TO START

Leek ash cured wild trout with Keta caviar, daikon crab ravioli and dill oil (gf)

## INTERMEDIATE

Queen's gin sorbet

## MAIN COURSE

Butternut squash and wild mushroom Wellington with potato rösti and baby leeks (v)  
Waghorne's Butchers fillet of beef, potato rösti, baby leeks, wild mushrooms and black truffle jus

## DESSERT

Royale dome with honeycomb and passion fruit glaze

## CHEESE PLATE

Selection of British and French cheeses with winter spiced chutney, nuts and celery

## NEW YEAR'S EVE DINNER

*(black tie, adults only)*

£119.00 per person

## NEW YEAR'S EVE DINNER & OVERNIGHT STAY

*(including breakfast)*

From £349.00 per person

Stay dates: 31/12/21 to 02/01/22, based on two people sharing – a single room occupancy supplement will apply.  
Subject to availability and T&Cs apply.

Full payment is required at the time of booking and is non-refundable. Pre-orders required one-month prior to your event date. Menu items may change subject to availability by suppliers. Gluten-free options available. Please also note table sizes are subject to Government guidelines. Car parking charges apply when dining / staying at the hotel.

(gf) gluten-free, (df) dairy-free, (vg) vegan, (v) vegetarian

