



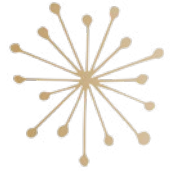
NEW YEAR'S EVE

EVE GALA DINNER

Ring in 2025 in style with our Black Tie Gala Dinner. Raise a glass of fizz to kick start the celebrations before taking a seat for a magnificent five-course meal. Enjoy our live saxophonist and take to the dance floor for an unforgettable end to the year.

CANAPÉS

Smoked salmon mousse, Avruga caviar dill (GF)
Pork, honey and mustard mini sausages
Single Gloucester and spinach tart (GF)



AMUSE-BOUCHE

Sweet potato and coconut soup, chilli roasted pumpkin seeds (VG) (GF)



TO START

Hummus and feta tart, Harissa roasted chickpeas, toasted seeds, crisp bread (GF)

MAIN COURSES

Fillet of beef served pink, champ potato, French beans, light peppercorn sauce (GF)
Leek, potato and lentil Wellington, fondant potato, spinach (VG)

DESSERT

Chocolate truffle cake, clotted cream, roasted chocolate (GF)

CHEESE COURSE

Queens blue and mature cheddar, poached pear and oatcakes

TO FINISH

Coffee and chocolate truffle



£125.00 per person | Tables of 10 £1,200

BOOK NOW

(V) – vegetarian (VG) - vegan (GF) - non gluten containing ingredients (DF) - dairy free

We will ask for full payment for each person in your party when you book. To make sure your evening runs smoothly, we will ask for your menu choices by 2nd December 2024. Whilst we do our utmost to stick to the original menu here, some suppliers may change before we reach December and we will advise you of any menu changes. We can cater for all diets including gluten-free, vegetarian and vegan options. If you are travelling by car or staying overnight, there is a charge for parking.