

# New Years Eve Gala Dinner

# 2026

Served in our Function Room

£90

Selection of Canopies with a Glass of Fizz  
served at your table on arrival

### Cream of Broccoli Soup

With Stilton Dumplings (cl, mi) V GF VGM

### Duck & Chicken Terrine

Fig Ketchup (so, mu) GF

### Smoked Salmon & Crab Tart

Mulled Cucumber & Apple Dressing (cl, gl, cr, eg, fi, mi, mu, so) GFM

### Stout Glazed Short Rib of Beef

Brisket Bon Bon, Caramelised Button Onions,  
Roasted Carrot Puree & Stout Jus (cl, gl, eg, mi, sd)

### Ballotine of Chicken

Pickled Shimegi Mushroom, Mushroom Ketchup, Braised Leek,  
Truffle Pomme Puree, Maderia & Port Sauce. (cl, gl, mi sd) GFM

### Portobello & Roast Squash Wellington

Roast Onion Gravy (gl) VG GFM

All main courses are served with a selection of seasonal vegetables

### Trio of New Year Desserts

White Chocolate & Tequila Rose Trifle; Biscoff Profiterole;  
Mini Amaretto Chocolate Tart (gl, eg, mi, nu, so)

Alternative Dessert available for vegans, any dietary requirements and allergies  
Please state on your pre-order and we will select a dessert to match your requirements

### Coffee & Petit Fours

### Late Night Cheese Buffet

V = Suitable For Vegetarians

VG = Suitable for Vegans

GF = Gluten Free

eg - contains egg

cl - contains celery

gl - contains cereals (containing gluten)

cr - contains crustaceans

mu - contains mustard

fi - contains fish

lu - contains lupin

mi - contains milk

mo - contains molluscs

sd - contains sulphur dioxide

nu - contains nuts

pe - contains peanuts

se - contains sesame seeds

so - contains soya

The following can be modified, with the specific allergen removed – PLEASE CLEARLY STATE ON PRE-ORDER

GFM – dish can be modified to remove cereals

VGM – can be modified to be suitable for Vegans

MM – can be modified to remove Milk