

NEW YEAR'S DAY 2026  
£42.50 PER PERSON

STARTERS

FRENCH ONION SOUP (V)

(DF, GF, VG adoptions available on request only)  
with parmesan and cheddar cheese croutons

CHICKEN LIVER PÂTÉ (DF)

with toasted brioche slices, carrot and orange jam and dressed rocket salad

PANKO BREADED FISH CAKE (DF)

(GF adaption available on request only)  
served with homemade tartare sauce, pea shoots and tarragon oil

TOMATO, VEGAN FETA AND BASIL PASTRY TART (DF, V, VG)

served with sun dried tomato and olive tapenade, rocket leaves and smoked paprika oil

MAIN COURSES

ROAST TOPSIDE OF BEEF (COOKED PINK)

(DF & GF adoptions available on request only)  
Yorkshire pudding, roast potatoes and seasonal vegetables, red wine and thyme jus

ROASTED CHICKEN SUPREME

(GF and DF adoptions available on request only)  
sage and onion stuffing, thyme roasted potatoes seasonal vegetables and a chicken jus

SALTED CURED FILLET OF COD

served with parmentier potatoes and petit pois a la Francais

TRADITIONAL NUT ROAST (DF, GF, V, VG)

with spinach and beetroot powder, roast potatoes, seasonal vegetables and a vegan jus

DESSERTS

LEMON POSSET (GF, V)

with meringue kisses, lemon curd and freeze dried raspberries

DOUBLE CHOCOLATE TORTE (V)

with vanilla pod Chantilly cream and white chocolate sauce

BANOFFEE TART (V)

with salted caramel sauce and chocolate shavings

SALTED CARAMEL BROWNIE (DF, GF, V, VG)

with vegan chocolate ice cream

SELECTION OF KENTISH AND CONTINENTAL CHEESES (V)

(GF adaption available on request only)  
a selection of fine cheeses, celery, grapes, and chutney

COFFEE & PETIT FOURS

CHILDREN'S NEW YEAR'S DAY 2026  
£22.50 PER CHILD

STARTERS

TOMATO SOUP (V)

GARLIC BREAD SLICES (V)

*with or without cheese (DF without cheese)*

CRUDITÉS WITH DIPS (GF, V)

MAIN COURSES

ROAST TOPSIDE OF BEEF (COOKED PINK)

(GF adaption available)

with Yorkshire pudding, roasted potatoes and vegetables

BREADED CHICKEN OR FISH GOUJONS

with chips and peas

CUMBERLAND SAUSAGES (DF)

with mashed potato & vegetables

TOMATO PASTA (V)

with tomato sauce & grated cheddar cheese

DESSERTS

BANOFFEE TART (V)

with salted caramel sauce and chocolate shavings

CHOCOLATE BROWNIE (V)

with vanilla ice cream

SELECTION OF ICE CREAM (GF, V)

with vanilla, strawberry and chocolate ice cream

FRESH FRUIT SALAD (DF, GF, V, VG)

INCLUSIVE OF UNLIMITED SQUASH OR JUICE

DF – DAIRY FREE    GF – GLUTEN FREE    V – VEGETARIAN    VG – VEGAN