



New Year's Eve

2026



ON ARRIVAL

SLOE ROYALE
GOATS CHEESE PROFITEROLE (V)



ON THE TABLE

WARM BREAD
two butters



SOUP

JERUSALEM ARTICHOKE (V)
toasted hazelnuts



STARTERS

BRIE DE MEAUX (V)
glazed figs · honeyed almonds
VENISON SAUSAGE ROLL
pickled onion · redcurrant sauce
SCALLOP
squid ink risotto · coral tuile · fennel

MAIN COURSE

SIRLOIN OF BEEF
bordelaise & béarnaise sauces
FISH PIE — THE GyG WAY
grilled fish & shellfish · velouté · mash
ROASTED CHICKEN
crispy skin · chicken butter sauce
BEETROOT, WILD MUSHROOM & LENTIL BOURGUIGNON (V)

ALL SERVED WITH VEGETABLES – ROASTED NEW POTATOES & HANDCUT CHIPS

DESSERTS

APPLE & CALVADOS CRÈME BRÛLÉE
PISTACHIO & SALTED CARAMEL TART
ESPRESSO MARTINI PANNACOTTA



WELSH CHEESE & BISCUITS



£70 PER PERSON