

# New Year's Eve Gala

Step into a night of elegance and celebration as we bid farewell to 2025 and welcome the excitement of 2026 in the grandeur of our Imperial Ballroom.

Dress in your finest black-tie attire and sparkling gowns for an unforgettable evening filled with sophistication, indulgence, and live entertainment. Let the groovy sounds of our live band set the tone for a night of dancing, laughter, and magical moments.

Opt for our overnight package, including a luxurious stay and a scrumptious breakfast, priced from £280 per person, based on 2 people sharing a room or choose gala-only tickets for £150.00 per person.

This event is exclusively for those aged 18 and over.

**Arrival is from 7:40pm for sit down at 8:00pm**

## Canapés with arrival drinks

### Starters

Smoky tomato and butterbean soup (ve | v | gf | ef | df | nf)  
Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)  
Smoked mackerel and horseradish pâté, cucumber chutney, rye bread toast (ef | nf)

### Intermediate

Champagne Sorbet (nf)

### Mains

Fillet of beef Wellington, fondant potato, green beans wrapped in bacon, glazed carrots, port jus (nf)  
Roasted halibut steak, fondant potato, green beans wrapped in bacon, lemon and dill beurre blanc (gf | ef | nf)  
Moroccan spiced cauliflower steak, cauliflower purée, straw potatoes, pomegranate (ve | v | gf | df | ef | nf)

### Desserts

Pink Champagne pannacotta, raspberry tuile (ef | nf)  
Iced Cranachan parfait, whisky cream, toasted oatmeal (v | nf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free

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