

31 DECEMBER 2026

NEW YEARS EVE MENU

LET'S BEGIN...

CREME OF KENTISH PARSNIP VELOUTÉ (VE)

Parsnip crisp, fine herb oil.

LEEDS CASTLE GIN & LIME CURED SCOTTISH SALMON

Horseradish creme, pickled local radish,
cucumber, gin jelly.

CONFIT CORNFED CHICKEN & TRUFFLE BALLOTIN

Celeriac remoulade, apple gel, crispy
brioche.

ALLERGEN & CALORIE INFORMATION

V = vegetarian

VE = vegan

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes. If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones. Adults need around 2000 Kcal a day.

THE MAIN EVENT...

KENTISH LAMB RUMP

Confit fondant potato, charred baby
vegetables, rosemary red wine jus.

SOUTH COAST COD LOIN

Saffron Pomme Anna, glazed baby
seasonal vegetables, dill & caviar Beurre
Blanc.

SALT CRUSTED CELERIAC & CONFIT LEEK WELLINGTON (VE)

Spinach cream, confit carrot.

SOMETHING SWEET...

YALDING GARDENS APPLE TART TARTAN

Calvados caramel, vanilla ice cream.

FESTIVE SPICED POACHED PEAR (VE)

Dark chocolate, candied walnut.

BAKED BASQUE CHEESECAKE

White chocolate, winter berries.

CHEF'S CHEESE SELECTION

Local chutneys, crudities and crackers.