



New Year's Eve 2026

Enjoy a three course New Year's Eve menu followed by an evening of music and celebrations with our DJ.

£65 per person

Starters

Seafood Plate

Smoked Mackerel Pate Finished with lemon and cream cheese served with house pickled cucumber

Crisp Tempura King Prawn with homemade chilli jam

Gin and Beetroot Cured Chalk Stream Trout with dill creme fraiche

Twice Baked Tunworth Cheese Souffle

Rich cheese sauce, red wine poached pear and walnut salad

The Hodd Scotch Egg

Cackle bean Farm egg wrapped in Wiltshire pork sausage meat and sage served with homemade Nduja ketchup and house pickled mushrooms

Grilled Kidderton Ash Goats Cheese

Beetroot three ways, puree, pickled and roasted with truffled hazelnut dressing

Main Course

Seared Stokes Marsh Farm Flat Iron Steak (Pink)

Glazed braised feather blade, crisp layered potato terrine, rich peppercorn sauce, onion rings and watercress salad

Pan Fried Scottish Halibut Fillet

Crisp Cornish crab cake, white wine creamed leeks and smooth shellfish sauce

Herb Roasted Cauliflower Steak

Lightly spiced lentil and root vegetable ragout, roasted tenderstem broccoli with almonds

Slow Braised Wiltshire Shoulder of Lamb

Gratin dauphinoise, sticky red cabbage and a rosemary and red currant lamb jus

Dessert

Rich Belgian Chocolate Crèmeux

Peanut praline, salted caramel ice cream and butterscotch sauce

Marinated Poached Pineapple

Mango and spiced rum puree with coconut sorbet

Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and clotted cream ice cream

Selection of English Artisan Cheeses

Homemade chutney & biscuits