

# NEW YEAR'S EVE MENU

**Wednesday 31<sup>st</sup> December 2025**

**The Restaurant | 6pm arrival, 6:30pm dinner  
£35pp**

Welcome glass of champagne or fruit punch  
Selection of Canapes

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## FROM THE CHEF STATION

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Honey roast ham  
Dressed salmon, prawns & seafood  
Charcuterie board  
Roast sirloin of beef, mini-Yorkshire puddings, red wine jus  
Seafood paella  
Chicken cooked in champagne, cream & wild mushroom sauce  
Vegan wellington  
Honey roasted vegetables  
Rock salt & rosemary roasted new potatoes

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## SALAD SELECTION

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Roasted beetroot, walnut & feta  
Mixed leaves & herb dressed salad  
Caeser salad with parmesan shavings & garlic croutons  
Roasted cherry tomato & baby mozzarella

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## DESSERTS FROM THE BUFFET

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Boozy eggnogg trifle  
Croquembouche  
Dark chocolate & berry gateaux  
Citrus lemon tart  
Selection of regional cheeses, celery grapes chutney & biscuits  
Tea, Coffee and Chocolates

**To register your interest, please visit The Orangery or phone  
01325 331444.**

**The event will be confirmed on the 30th November**