

New Year's Eve

AT FLETCHERS RESTAURANT

JERUSALEM ARTICHOKE VELOUTÉ

Salt baked artichoke, artichoke crisps, lovage (GF, VE)



CURED BALLOTINE OF SALMON

Dressed Whitby crab, pickled cucumber, caviar, dill (DF*, GF)

CRISPY PORK BELLY

Violet mustard, caramelised apple, crackling, calvados jus (DF*, GF)

FENNEL & CITRUS SALAD

Crisp shaved fennel, citrus segments, roasted pistachios, spinach, chardonnay vinegar (GF, VE)



FILLET OF BEEF WELLINGTON

Roasted roots, truffle pomme purée, red wine

ROASTED HALIBUT

Creamed leeks, scallop raviolo, spring onion, bouillabaisse sauce (GF*)

SQUASH, CARAMELISED ONION & PINE NUT PITHIVIER

Wilted spinach, white wine & sage cream (VE)



MINI CHERRY & YUZU PAVLOVA



SINGLE ORIGIN CHOCOLATE TACO '2026'

Milk chocolate crèmeux, bergamot curd & jelly, tonka sablé



TEA, COFFEE & PETIT FOURS

Five-Course Menu

NON-RESIDENTS - £195 PER PERSON

INCLUDED WITHIN THE PACKAGE FOR NEW YEAR HOUSE PARTY RESIDENTS

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 12.5% service charge will be added to your bill.

