



New Year's Eve

COUNTDOWN TO 2026 PARTY

WEDNESDAY 31ST DECEMBER 2025 | DRESS CODE: BLACK TIE

Join our black tie event and bid farewell to the year gone by with an evening of refined celebration. Guests will be welcomed with a sparkling Champagne and canapé reception, followed by a sumptuous four course gala dinner and concluded with tea, coffee and truffles. Delight in live musical entertainment and the thrill of the roulette table, before dancing into the early hours with our guest DJ.

Why not stay the night, allowing you to relax and enjoy a delicious brunch on New Year's Day?

Drinks from 7:30pm | Seating at 8:00pm | Carriages at 1:00am

Why Not Stay the Night? New Year's Eve Celebrations Package

Includes 4 course menu, glass of Champagne, canapé reception, live music, roulette table, overnight accommodation and New Year's Day brunch with Buck's Fizz.

From only **£435** based on two people sharing[†]

[†]Rate based on 2 people sharing an annexe room, single occupancy rates available.

For bookings call **01737 845 300** or email **events@hartsfieldmanor.co.uk**

Starter trio

Beef marrow charlotte & wasabi mayonnaise, poached lobster & saffron aioli,
whipped blue cheese, rye bread crostini *gf avail*

Intermediate

Blood orange sorbet, candied orange peel *ve*

Mains

Beef fillet with braised ox cheeks, red wine jus, vanilla squash purée*

Halibut poached in coconut broth, lemongrass skewer & tiger prawns*

Corn fed chicken supreme, mushroom ragout, Madeira jus*

Aubergine & feta stuffed cannelloni, red pepper coulis *v*

Salt baked cauliflower, roasted cauliflower purée, parmesan cream fondue* *ve*

Main courses are served with baby vegetables & layered potato *ve**

Dessert trio

Coconut bavaris, pineapple salsa, dark chocolate & orange crèmeux,
classic treacle & pecan nut tart *gf, v & ve available*



Tea, coffee & truffles

£130 PER PERSON

* gluten free | Other dietary requirements available upon request – see booking conditions