

New Year's

EVE DINNER & DISCO

31st December 2025
Arrival time 7pm

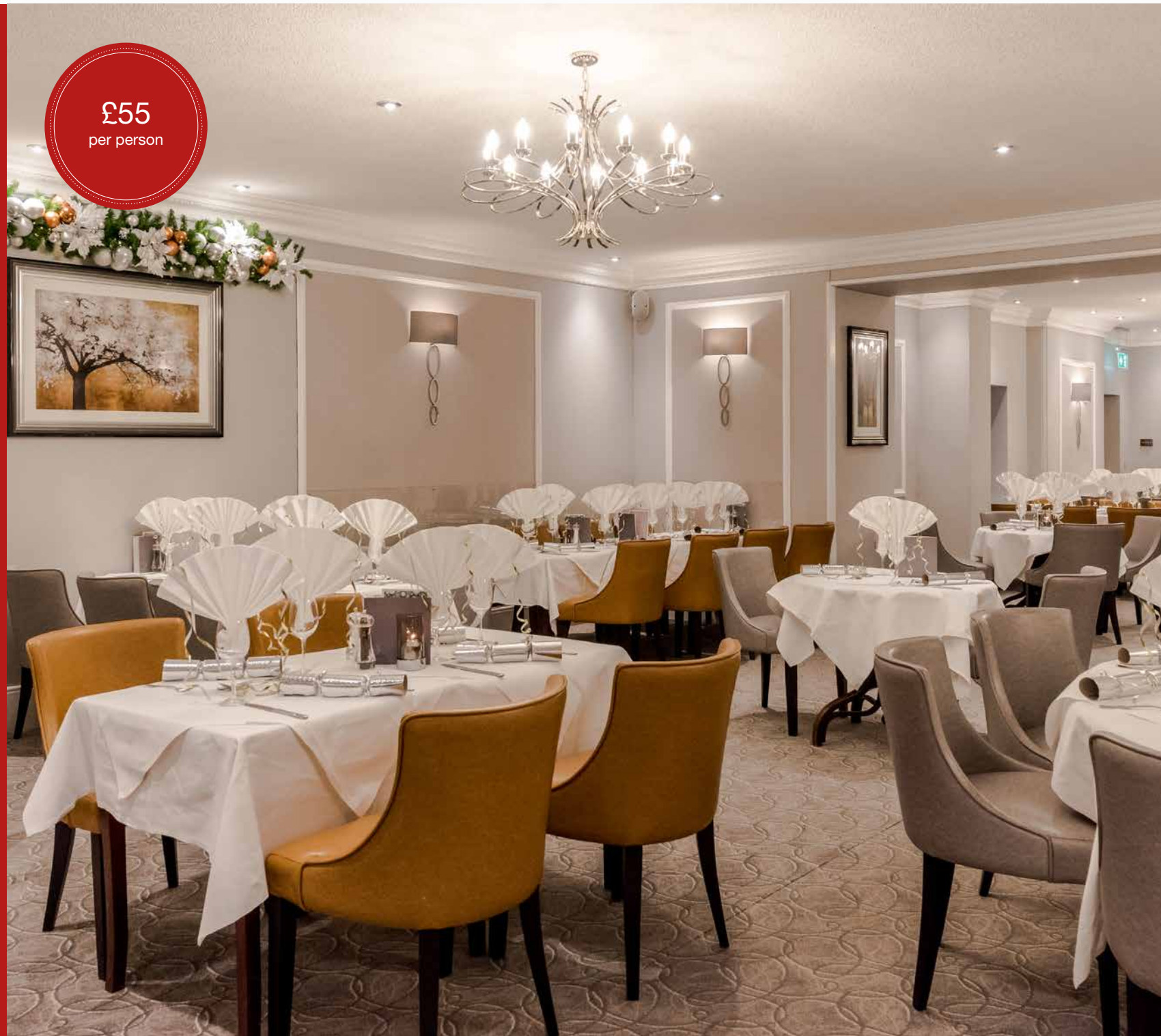
Glass of Prosecco, 3 Course
Carvery Dinner & Disco

Celebrate New Year's Eve in style at
The Royal & Fortescue Hotel, where
an unforgettable evening of dining
and dancing awaits you.

Our elegant dinner event is set
to tantalise your taste buds with
a sumptuous feast prepared by
our renowned chefs. Indulge in a
delectable multi-course meal and
afterward dance the night away
before welcoming 2026.

TERMS & CONDITIONS

Card details required on booking. £10 per person deposit taken
upon booking, remaining balance charges 2 weeks prior to
booking. All payments are non refundable. Pre-order required 3
weeks prior to booking. No discounts can be used alongside this
promotion. No discounts can be used alongside this promotion.



MENU

SPICED PUMPKIN VELOUTE ^(GF?) ^(V)

Silky pumpkin veloute with a coconut swirl, toasted pumpkin seeds
and malted brown bread

PAN SEARED SCALLOPS ^(GF)

Served in their shells with leek and wild mushroom fondue,
wild mushroom velouté and toasted hazelnuts

CHICKEN LIVER PARFAIT ^(GF?)

Smooth chicken liver parfait with sweet red onion jam, lambs
lettuce and toasted sourdough

CRISPY DUCK & POMEGRANATE SALAD ^(GF)

Shredded confit duck leg tossed with winter leaves, pomegranate,
walnuts & an orange dressing

TRUFFLED MUSHROOMS ^(VE)

Bruschetta rubbed with garlic, topped with wild mushrooms
cooked with truffle & black garlic

From the Carvery

ROASTED TURKEY BREAST ^(GF?)

ROASTED SIRLOIN OF BEEF ^(GF?)

ROASTED SILVERSIDE OF BEEF ^(GF?)

VEGETABLE WELLINGTON & RED WINE GRAVY ^(VE)

Served on the carvery with pigs in blankets, sage and onion stuffing
balls, cauliflower cheese, creamed swede, carrots and peas,
red cabbage, honey roasted parsnips, Brussel sprouts,
roast potatoes, new potatoes, Yorkshire puddings, and gravy.

RASPBERRY & PROSECCO POSSET ^(V)

Fresh raspberry and Prosecco posset served with chocolate &
frozen raspberry dipped shortbread

“ESPRESSO MARTINI” TIRAMISU ^(V)

Served in a martini glass, rich layers of chocolate, espresso soaked
sponge and mascarpone

DARK CHOCOLATE & ORANGE TART ^(V)

With hazelnut praline and orange sorbet

LEMON SORBET ^(GF) ^(V) ^(VE)

Topped with fresh raspberries and lemon zest