

New Years Eve

Say goodbye to 2026 in style! Arrive to the sound of the pipes and a glass of fizz, followed by a superb five course banquet, with fireworks at midnight and dancing with 'A Touch of Class' disco.

Call 01768 863952 to reserve your table

Pan Fried King Scallops

cauliflower puree, dill oil, roasted hazelnuts (GF* DF*)

Whipped Goats Cheese

sourdough, beetroot hummus, pine nuts, balsamic glaze (V GF*)

Pork & Haggis Scotch Egg

apple sauce, black pudding crumb

French Onion Soup

gruyere cheese crostini (V Vg* GF* DF*)

Champagne Sorbet

Lakeland Cannon of Sirloin

rarebit mushrooms, red wine jus, parmentier potatoes (GF* DF*)

Chicken Ballotine

pancetta, sun blushed tomato & spinach mousse, bloody mary reduction, lyonnaise potatoes (GF* DF*)

Fillet of Venison

blackberry jus, celeriac fondant, crispy cavolo nero (GF* DF*)

Pan Seared Halibut

Morcambe Bay shrimp butter, fresh samphire, crab crushed new potatoes (GF* DF*)

Spiced Cauliflower Steak

coconut lentil dhal, homemade onion bhaji (V Vg* GF* DF*)

Arrival 7pm | Dinner 7:30pm | Carriages: 1am

Bossche Bollen

choux pastry, white chocolate ice cream, warm chocolate & hazelnut sauce

Lemon Posset

fresh raspberries, butter shortbread (GF*)

Strawberry & Pistachio Meringue Tart

strawberry compote, italian meringue (V GF*)

Treacle Sponge

creme anglaise, tuile biscuit, Toffee Shop fudge

Cumbrian Cheeseboard

fruitcake, crackers, grapes, farmhouse chutney

Freshly Ground Coffee

The Toffee Shop mint fudge

£79 per person

Dietary requirements:

V: Vegetarian

* Dishes listed with – Vg*: Vegan, GF*: Gluten Free, DF*: Dairy Free can be adapted to accommodate these dietary requirements using substitute ingredients.

It is essential that the organiser of each group notifies us of any dietary requirements and allergies for individuals with their menu pre order, to enable the kitchen team to prepare them accordingly.



MAKE A NIGHT OF IT

Forget the long taxi journey home and stay this New Years Eve, in the comfort of one of our beautifully furnished rooms.

From just **£175** per room, including Cream Tea on arrival and a full Cumbrian breakfast the next morning.

(Offer subject to availability and based on 2 people sharing.)



TERMS & CONDITIONS

1. Deposits and payments:

a. Party Nights and New Year's Eve Dinner: A non-refundable deposit of £10pp is required within seven days of booking to confirm your spaces. Full payment is required 21 days prior to the event.

b. Festive Lunches, Dinners and Afternoon Teas: A non-refundable deposit of £10pp is required within seven days of booking for groups of 10 or more. The balance is due no later than the day of the event.

c. A fully completed booking form is required if you have reserved spaces on a party night.

d. All payments are non-refundable.

2. Menu Pre orders:

a. Pre orders are required for all bookings on Party Nights & New Year's Eve Dinner 21 days prior to the event.

b. Pre orders are required for groups of ten or more for Festive Lunches and Dinners 7 days prior to the event.

3. For legal reasons, please inform the hotel in advance of any members of the party under the age of 18

4. It is not permitted for guests to bring on to the premises or consume on the premises their own alcohol. Anyone suspected of doing so will be asked to leave.

5. Guests attending festive events will be held accountable for any theft or damage caused. Any costs incurred by Roundthorn will be the responsibility of the person identified as responsible.

christmas@roundthorn.co.uk | 01768 863952

Roundthorn
COUNTRY HOUSE