

NEW YEARS EVE 2025

OUR 20TH ANNIVERSARY NYE AT THE MANOR

£75 per head - Strictly Black Tie (*you will be refused entry unless correctly dressed*)

Drinks only tickets from 9pm – £15 (black tie)

Arrival from 6.30pm – Welcome drink

Sitting between 6.45 and 7.30pm

STARTERS

Prawn bisque, seared scallop and crab toast 🍷

Bradgate Park venison pâté with cranberries, pistachios, and crusty bread 🍷 🍷

Grilled halloumi, pear and beetroot Waldorf salad 🍷 🍷 🍷

Haggis, neeps, and tatties, served with a wee dram of whisky 🍷

MAINS

All served with a carrot and green bean bundle and roasted new potatoes

Owen Taylor's 28-day aged 6oz fillet of beef (*served rare*)
with artichoke puree and rich beef and red wine jus 🍷

Baked cod loin with pancetta crisps and beurre blanc 🍷

Roasted guinea fowl with devils-on-horseback and cider sauce 🍷

Field and wild mushroom bourguignon with fresh thyme 🍷 🍷

PUDDINGS & CHEESE

Vanilla crème brûlée with homemade shortbread 🍷 🍷

Chocolate and caramel cheesecake with whipped cream 🍷

British cheeses, grapes, celery, biscuits, and chutney 🍷 🍷

EVENING ENTERTAINMENT

Live music from 10pm through to 12.45am

Fireworks and fizz at midnight

Carriages at 1.30am

Service charge of 10% on final bills
£25 per head deposit on booking



Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your pre-order form.



= Vegetarian



= Vegan



= Can be gluten free



= Gluten free



= Contains nuts