Haighton Manor

New Year's Eve 2025

Starters

Spiced butternut squash and coconut soup, chilli, coriander, warm seeded roll (v, gfa) 487 kcal

Deep-fried Brie, bramble chutney, roasted plum salad (v, gf) 443 kcal

Duck liver parfait, fig jelly, Port syrup and toasted brioche (gfa) 456 kcal

Poached and smoked salmon rillette, apple remoulade, seeded toast 346 kcal

Wild mushroom, shallot and tarragon suet pudding, celeriac and truffle purée, red

wine jus (vg, gf) 410 kcal

Mains

Slow-roasted Gressingham duck leg, thyme and garlic potato terrine, cherry jus (gf) *978 kcal*

Pan-fried Loch Etive trout fillet, Parmentier potatoes, samphire, mussels and herb sauce (gf) 708 kcal

Beetroot, spinach and Beluga lentil Wellington, hasselback potatoes, mulled wine jus (vg) 454 kcal

Fennel, black olive, ricotta and herb ravioli, watercress purée, braised chicory, gremolata (v) 894 kcal

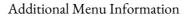
Braised shoulder of lamb, dauphinoise potatoes, greens, rosemary gravy (gf) *949 kcal* (Supplement charge of £7 for Lamb Shoulder)

Puddings

Black Forest Arctic slice, boozy cherries (v) 467 kcal

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 733 kcal

Rich dark chocolate fondant, salted caramel sauce, clotted cream ice cream (v, gf) 859 kcal





We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.