



Haighton Manor

New Years Eve 2026

Welcome Drink

Midea Prosecco

Starters

Celeriac, cider and caramelised apple soup, crispy sage, chive oil, warm seeded roll (v, gfa) *500 kcal*
Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (gf) *343 kcal*
King prawn Thermidor gratin, toasted focaccia *588 kcal*

Mains

Braised feather of beef, horseradish mash, buttered greens, red wine gravy (gf) *811 kcal*
Pan seared sea bass, roasted garlic potato purée, clams in white wine sauce, salmon roe, sea herbs (gf) *927 kcal*
Parsnip, lentil, butternut squash and spinach Wellington, red wine redcurrant gravy, roast potatoes, sautéed greens (vg) *452 kcal*
Braised shoulder of lamb, dauphinoise potatoes, greens, rosemary gravy (gf) *1289 kcal*
£8 supplement Lamb Shoulder

Dessert

Black forest pavlova, Kirsch cherries, chocolate sauce (v, gf) *626 kcal*
Pear, ginger and honey sponge pudding, vanilla custard (v, gf) *613 kcal*
White chocolate and cranberry cheesecake, dark chocolate sauce (gf) *665 kcal*
Selection of British and French cheeses, spiced apricot chutney, oatcakes (supplement £8.50) (gfa) *763 kcal*
£6 supplement Cheeseboard

Additional Menu Information



Please speak to a member of crew if you have any food allergies or intolerances before ordering. 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.

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

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