



The Old Orchard New Year's Eve at The Old Orchard

~ Saturday 24th October 2026 ~

To start

Duck confit, green peppercorn terrine, spiced plum chutney, toasted brioche (gfa)

French onion soup, Gruyère cheese croute

King prawn and scallop Thermidor, Pecorino cheese crumb (gf)

Ox cheek and red wine suet pudding, celeriac truffle purée, red wine jus (gf)

Smoked salmon, cucumber, grape and dill salad, salmon caviar and horseradish cream (gf)

Cep mushroom arancini, wild mushroom velouté, roast king oyster mushrooms (vg, gf)

Mains

Beef fillet, shredded beef croquette, fondant potato, Bordelaise sauce (gf)

Pan roasted pork tenderloin, ham hock and grain mustard fritter, Sangiovese sauce (gf)

Chalk stream trout Wellington, fennel purée, saffron potatoes, Champagne butter sauce

Jerusalem artichoke, shallot and Cropwell Bishop Stilton tart, roast beetroot, sherry sauce (v)

Pan fried venison loin, glazed fig, pressed thyme potato terrine, juniper jus (gf)

Puy lentil, butternut squash and borlotti bean haggis, red cabbage purée, roast cocotte potatoes (vg, gf)

Puddings

Dessert plate; Iced chocolate fudge delice, Blackberry, orange marmalade cream and stem ginger mess, Prosecco and passion fruit jelly, Pineapple Tatin

Selection of British and French cheeses, spiced apricot chutney, crackers (gfa)

Coffee or Tea and Petit Fours



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.

The Old Orchard - www.oldorchard-harefield.co.uk - 01895 822 631