



NEW YEARS EVE PARTY

Ring in the New Year in unforgettable style at Hatton Court.

Join us for an evening of celebration starting with a glass of Prosecco on arrival, followed by a delicious four-course dinner served in our beautifully dressed marquee. With an open bar from 9:00pm and live entertainment from the fantastic back by popular demand 'Mark Walby Band', you'll dance your way into 2026.



Carriages at 1:00am—don't miss this sparkling night to remember.

Arrival 7.00pm

Glass of Prosecco upon arrival

4 Course Dinner in Marquee

Open Bar from 9:00pm

Live Entertainment – The Mark Walby Band

Carriages at 1:00am

Terms & Conditions

Pre-booking necessary, £10.00 deposit per person – full payment by 01st December

Please contact our events team direct to make a reservation T: 01452 228740 E: events@hatton-court.co.uk

Hatton Court Hotel, Upton St Leonards, Gloucestershire GL4 8DE
T: 01452 228740 E: events@hatton-court.co.uk W: hatton-court.co.uk



HATTON COURT

NEW YEARS EVE MENU 2025

CANAPÉS

Mini Butternut Squash Arancini with Truffle & Sage (GF) (VE) (PB)

Smoked Salmon Mousse on a Blini with Caviar

Avocado Mini Tart topped with Lime & Coriander Salsa (PB)

Ham Hock on Rye Toast with Mustard Mayo

STARTERS

Sweet Potato & Red Pepper Soup (GF) (PB) (NF)

Prawn, Crayfish & Lobster Cocktail, Crisp Lettuce, Cocktail Sauce
(GF) (DF) (NF)

Duck Liver Pâté, Spiced Tomato Chutney, Rustic Sourdough Bread
(GF upon request)

Goat's Cheese & Sundried Tomato Tart, Rocket Salad, Pesto Dressing (NF)

Roasted Red Pepper Hummus, Artichoke, Vegan Parmesan, Rocket Salad & Sourdough (PB)
(GF upon request)

MAINS

Fillet of Beef Wellington, Dauphinoise Potatoes & Red Wine Gravy (NF)

Baked Fillet of Turbot, Spinach & Spring Onion Potato Cake, Samphire
& Saffron Cream Sauce (GF) (NF)

Roasted Cauliflower Steak, Bean Ragout, Garlic-Roasted New Potatoes (GF) (PB)

DESSERTS

Raspberry Mousse topped with Toasted Coconut & Honeycomb Ice Cream

Chocolate Truffle Tart, Vanilla Ice Cream, Berry Compote (GF) (PB)

Cheese & Biscuits – Single Gloucester, Carney Ash & Cotswold Brie, Chutney,
Celery & Grapes

| GF Gluten-Free | DF Dairy-Free | PB Plant-Based | NF Nut-Free |

4 COURSE NEW YEARS EVE DINNER INCLUDES BUBBLES ON ARRIVAL

Open Bar from 9:00pm | Live Entertainment - The Mark Walby Band | Carriages at 1:00am
£109 per ticket. Pre-booking necessary. £10 non refundable deposit per person
Full payment by 01st December

Hatton Court Hotel, Upton St Leonards, Gloucestershire GL4 8DE T: 01452 228740
E: events@hatton-court.co.uk W: hatton-court.co.uk