



Cheers to **STAYING, DINING & DANCING**

2025

STAY FOR NEW YEARS EVE

Welcome the New Year with a luxurious overnight escape in the Cotswolds. Arrive from 3:00pm and ease into the evening with Prosecco and cake before enjoying a four-course dinner in our beautifully styled marquee.

As the night unfolds, enjoy an open bar, live entertainment from The Mark Walby Band, and a celebration to remember.

After the countdown, retreat to your comfortable room and wake to a leisurely New Year's Day breakfast before departing at 11:00am.

Make the most of the celebration—stay, dine, and dance into 2026 in style.

If you need to linger for longer, why not stay the night prior or after from only £99.00 Bed and Breakfast?

£367 CLASSIC ROOM	£377 EXECUTIVE ROOM
£387 SUPERIOR ROOM	£427 FEATURE SUITE

Terms & Conditions

To secure the booking we will require a Credit Card & 50% by 01st September with full payment by 01st December to include all nights (non-refundable).

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

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