



Cheers to **STAYING, DINING & DANCING**

2026

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 2027 in style.

If you need to linger for longer, why not stay the night prior or after from only £99 Bed and Breakfast?

£427
COSY
ROOM

£447
COMFY
ROOM

£487
COUNTRY
ROOM

£497
HERITAGE
ROOM

£507
COTSWOLD
SUITE

Terms & Conditions

Stay an additional night, prior or after New Years Eve for an additional £99 per room bed and breakfast basis. To secure the booking we will require a Credit Card & 50% by 01st November with full payment by 1st 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 2026

CANAPÉS

Mini Butternut Squash Arancini, Truffle & Sage (GF) (VE) (PB)
Smoked Salmon Mousse Blini, Caviar
Pork & Black Pudding Bonbon, Mango Chutney (GF) (NF)
Avocado Mini Tart, Lime & Coriander Salsa (PB)

STARTERS

Curried Parsnip & Apple Soup, Coriander Cream (GF) (PB) (NF)
Chicken Liver Pâté, Armagnac Butter, Ale Chutney, Dressed Leaves (GF upon request)
Smoked Salmon & Crayfish Fishcake, Rocket, Lime Yoghurt Dressing
Roasted Pepper & Ricotta Roulade, Spinach, Candied Walnuts, Rocket Salad (GF)
Fried Aubergine & Cauliflower, Chimichurri (GF) (NF) (PB)

MAINS

Fillet of Beef Wellington, Dauphinoise Potato, Red Wine Gravy (NF)
Caramelised Red Onion & Beetroot Tatin, Provençal Sauce (GF) (NF) (PB)
Pan-Fried Fillet of Stone Bass, Green Beans, Samphire, Crushed Lemon New Potatoes (NF) (GF)

DESSERTS

Banana & Caramel Mousse Sponge, Biscoff Ice Cream
Chocolate Truffle Tart, Vanilla Ice Cream, Berry Compote (GF) (PB)
Cheese & Biscuits
Single Gloucester, Cerney Ash, Cotswold Brie, Chutney, Celery & Grapes (NF)

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

Availability & Booking Terms:

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 1st December
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