



WEBBINGTON
HOTEL & SPA

New Years Eve Dinner Menu 2025

CANAPÉS

Chefs selection

AVOCADO PANZANELLA (v)

Toasted ciabatta with diced avocado, capers & cherry tomatoes, drizzled with balsamic vinegar

CHICKEN LIVER PARFAIT

Served with spiced apple compote & Melba toast

GRAVADLAX

Scandinavian cured salmon with a dill & mustard dressing, upon a micro herb salad

CHAMPAGNE SORBET (v)

TOURNEDOS ROSSINI

Prime fillet steak upon croutons, topped with chicken liver confit, surrounded with a rich madeira glaze

MONKFISH THERMIDOR

Pan roasted scallops of Monkfish finished with a sherry and gruyere cheese sauce

SWEET PEA RISOTTO (v)

Served upon a bed of steamed samphire with grated parmesan *(vg) without cheese

ALL SERVED WITH SEASONAL POTATOES AND VEGETABLES

TRIO OF DESSERTS

Mini lime and crystallised violet cheesecake, Rich chocolate brownie and Eton mess

ENGLISH CHEESE BOARD

Served with Quince Jelly

COFFEE & PETIT FOURS

(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option (df) = dairy free (dfo) = dairy free option (vo) = vegetarian option (veo) = vegan option

If you are ordering for someone who has a food allergy or intolerance, please let us know.

We cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.