THE HOSTE ARMS PRESENTS

NEW YEARS EVE

2026

GALA DINNER

CELEBRATE THE NEW YEAR IN STYLE

BE WELCOMED WITH A CHILLED GLASS OF NYTETIMBER CLASSIC

INDULGE IN A SUMPTUOUS THREE COURSE DINNER

ENJOY LATE NIGHT CANAPES

DANCE THE NIGHT AWAY

£150 PER PERSON

2026

GALA DINNER

TO START

JERUSALAM ARTICHOKE VELOUTE
LEMON, PARSLEY & WALNUTS

POACHED LOBSTER
PICKLED BEETROOT & LAKSA BROTH

DUCK LIVER PARFAIT
SOUR CHERRY CHUTNEY & BRIOCHE

TO FOLLOW

FILLET OF BEEF WELLINGTON
MUSHROOM & SPINACH DUXELLE, POMME PUREE, ROASTED BABY ROOTS & RED WINE JUS

GRUYERE & HERB CRUSTED HALIBUT
LEEK FONDANT, SPRING GREENS & PARSLEY SAUCE

PORTOBELLO PITHIVIER
WILD MUSHROOM & SPINACH DUXELLE, SHALLOT PUREE & PURPLE SPROUTING BROCCOLI

TO FINISH

FERERRO ROCHE & MOZART LIQUOUR FONDANT
FRANGELICO CHANTILLY

KIRSCH CHERRY MILLE FEUILLE

PLUM FRANGIPANE
CREME FRAICHE

2026

GALA DINNER

CANAPES

WILD MUSHROOM & WHITE WINE VOLAUVENT

PICKLED MELON & PROSCUITTO SKEWER

GUINNESS & COMPTE RAREBIT CRUMPET

SMOKED SALMON & WASABI BLINI

MARMALADE GLAZED PORK BELLY BITES

TO DRINK

PRE-ORDER A BOTTLE FOR THE TABLE

NYETIMBER CLASSIC
B 69.5 | MAG 138

VUEVE CLICQUOT YELLOW LABEL
B 69.5

SONRÍO CUANDO LLUEVE ‘I SMILE WHEN IT RAINS’
ALBARIÑO
B 41

CONDE VALDEMAR RIOJA RESERVA
B 46.5