

# NYE at Hermitage Rd.

Welcome 2024 in style with an evening of opulence, indulgence & Great Gatsby inspired brilliance.

Welcome drinks & canapés on arrival

5 course tasting menu

Live band & DJ

Tickets for the full experience £120

Bar tickets £35 to join the party

Dress code - Dress to impress with a nod to the 1920's art deco era

Book now | [reservations@hermitagerd.co.uk](mailto:reservations@hermitagerd.co.uk) | 01462 433603





# NEW YEAR'S EVE MENU

£120 p/p

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## CHEF'S SELECTION OF CANAPES

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### AMUSE BOUCHE

Wild Mushroom Consume Shot *ve*

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### TO START

Pork & Venison Terrine *gf*

Plum jus, olive oil crostini

Carpaccio of Candy Beetroot *gf ve*

Horseradish ice cream, crispy rocket

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### TO FOLLOW

Rare Breed Beef Wellington

Garlic creamed potato, roasted carrots, port reduction

Pumpkin & Sage Ravioli *ve*

Heritage tomatoes, caramelised almonds

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### SOMETHING SWEET

Dark Chocolate Torte

Soused black cherries & Chantilly cream *ve gf*

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### TO SHARE

Selection of Artisan British Cheese *gfo*

Blackberry chutney & fruit bread

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### TO FINISH

Coffee & Petit Fours

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(gf) gluten free (v) vegetarian (ve) vegan (gfo) gluten free option available (vgo) vegan option available

Please let us know if you have any allergies or intolerances. A full allergen menu is available on request. All dishes are freshly prepared in house, we cannot guarantee the absence of all allergens. Calorie information may fluctuate, the recommended daily intake for an adult is 2000kcal.