

CAFÉ ROYAL GRILL

New Year's Eve Dinner

31st December 2026

Four Courses £275



Accompanied by a glass of Laurent-Perrier La Cuvée, Brut, included as part of the experience

STARTERS

Lobster Bisque

With Cider Brandy and Chervil Chantilly

Baked King Edward Potato

With Ossetra Caviar and Chive Butter Sauce

Heritage Beetroot Tartare

With Horseradish Cream and Chives (ve)

Dorset Crab Rösti

With Chives and Sea Aster

MIDDLE COURSE

Orkney Scallops with Whipped Cauliflower

Golden Raisins and Crispy Chicken Skin

Twice Baked Cheddar Cheese and Spinach Soufflé (v)

MAINS

Yorkshire Dales Roe Deer

With Heritage Beetroots, Port Wine Sauce and Spätzle

Baked Lobster Thermidor

With a Gem Heart Salad and Triple Cooked Chips

Champagne Risotto

With Shaved White Alba Truffle (v)

Tournedos 'Rossini'

Fillet of Beef with Foie Gras, Madeira and Black Truffle

DESSERTS

Bourbon Vanilla Ice Cream

With Truffle Honey, Fleur de Sel and Caramelised Puff Pastry

Truffled Baron Bigod

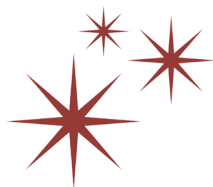
With Fig Chutney

Poached, Spiced Winter Fruits

With Damson Sorbet (vg)

Grand Marnier Soufflé

With Blood Orange Ice Cream



Scan for allergen and dietary information



(vg) Vegan - (v) Vegetarian

Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact on the environment by supporting local farmers and suppliers. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. All prices are inclusive of VAT charged at the current rate. Hotel Café Royal makes every effort to comply with dietary requirements of all our guests.