TATTERSHALL CASTLE

NEW YEAR'S EVE 2026

Canapés

Meat

BEEF SLIDERS
With Monterey Jack cheese and burger sauce.

TANDOORI CHARRED CHICKEN
With poppadom, sweet chilli slaw, sweet & sour onions and hot honey Buffalo mayo.

RAREBIT & BACON CROQUETTES
With smoked mayo, BBQ sauce, chive and micro salad leaves.

MASALA & PORK SCOTCH EGG
With a cucumber, mint & yoghurt sauce.

MINI STEAK & ALE PIE
With buttery mash and beef gravy.

BACON-WRAPPED PORK & APRICOT STUFFING BALL
Granny Smith apple sauce.

'NDUJA & PORK SAUSAGE ROLL
With red onion chutney.

POACHED PEAR, STILTON® & PROSCIUTTO
On a sea salt cracker.

Fish

GRILLED COD
With hasselback potato and tomato & herb marinara sauce.

HAND-PICKED DEVON CRAB
With wasabi & avocado purée on a sea salt cracker.

MINI FISH & CHIPS
With tartare sauce.

PRAWN COCKTAIL
King prawns on gem lettuce with seafood sauce, diced tomatoes, pineapple and paprika.

SMOKED SALMON TARTARE SPOON
With capers, shallots, crème fraiche and mustard.

Vegan/Vegetarian

HARISSA AUBERGINE CANAPE (VG)
Harissa coconut yoghurt, cucumber, pomegranate, herb oil and micro flowers.

PUMPKIN & SPINACH BURGER SLIDER (VG)
Violife cheeze and vegan Buffalo mayo.

BAKED BEETROOT FALAFEL (V)
With a chickpea & butter bean houmous, lightly toasted seeded bread and a hot maple sauce.

TOMATO & BASIL SOUP (VG)
Topped with crispy fried onion.

PIMIENTOS PADRÓN (VG)
With sea salt and hot maple sauce.

Dessert

CHOCOLATE BROWNIE (VG-M)
With blackberry coulis.

TIRAMISU*
Disaronno Amaretto, coffee liqueur, mascarpone, custard and ladyfinger biscuits.

DISARONNO SOFT SERVE* (V)

RUBY BLUSH CHEESECAKE*
A boozy rhubarb cheesecake with raspberries.

WINTER CHEESE BOARD
President Petit Camembert, Barber's Vintage Cheddar, Stilton®, sea salt crackers and caramelised red onion chutney.

DO YOU HAVE ANY ALLERGIES?
Full allergen information is available for all food & drinks – please inform staff of any allergies, as menus do not list all ingredients. We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Visit our website for full allergen information. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. * contains alcohol. ** contains almonds. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.