



THE METHUEN NEW YEARS EXTRAVAGANZA

Looking to spend your New Year's Eve eating and drinking in beautiful surroundings? Our Head Chef Leigh Evans and his talented team of chefs will be cooking up a seven course taster menu to help see out 2017 in style.

There'll be cocktails on arrival, followed by a celebration of great tasting food and drink to take you into the night, with champagne to finish the feast and bring in the New Year.

Spend the night and make the short walk upstairs to bed, before being greeted on New Year's Day with a full English brunch and a later check out to help the more weary party-goer.

Make it a mini break and stay with us till the following day. Enjoy our famous Methuen roast dinner that afternoon, as well as a Methuen Arms Takeaway for those hungry in the evening! We will be closed to the public in the evening so you will have plenty of space to relax with a digestif after dinner.

*The Methuen New Year's Extravanza,
2 night package from £550* (based on 2 people sharing)*

**add another night's stay on the 2nd for £90*



NEW YEARS EVE MENU

Crispy oysters, seaweed mayo, Methuen breads

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Mushroom tag, parsley velouté, parmesan crackling, cured egg yolk

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Leek, hazelnut, chocolate

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Scallop, cauliflower, ham hock, black treacle, lime

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Chicken glazed hake, confit chicken wings, sage, butternut squash

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Venison, red cabbage, blackberries, smoked dauphinoise, onion ash

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Gin, tonic, botanicals

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Malted milk, coffee, salted caramel, milk ice cream

New Year's Eve Taster Menu, £95 per person

Vegetarian options are available.

Ask us about our selection of wines to match.