

WELCOME 2026

CELEBRATE NEW YEAR'S EVE AT
the
Astbury



Enjoy Jonny Gray after dinner, with songs from the Legends of Swing era. Performing laid back timeless classics like Fly Me To The Moon, The Lady is a Tramp, It Has To Be You, and more!

Accompanied by his 3-piece band, sure to add the perfect slice of Elegant Americana. Dust off your dancing shoes and get ready to jive and move to the beat!

31ST DEC 7:30PM UNTIL 1:00AM - £105 PER PERSON
DRESS CODE: FORMAL

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SCAN FOR
ACCOMMODATION:



BOOK YOUR PLACE TODAY EMAIL:
valme.gomez@theastbury.com

DINNER WILL BE
SERVED AT 8:30PM

THE NEW YEARS EVE MENU

Kir Royal & Canapes (GF*)

STARTER

Baked Halloumi &
Roasted Grapes (GF*)
Rosemary Vinaigrette,
Sourdough Toast

Seafood Vol au vent
Champagne Cream Sauce

Duck Terrine (GF*/DF*)
Black Cherry Chutney,
Oatcakes

Grilled Peaches, Serrano
Ham & Burrata (V/GF*/DF*)
Mixed Leaves, Green Pesto
Dressing

DESSERT

Baileys Tiramisu
Mascarpone Cream

Raspberry Posset (GF*)
Meringue, Homemade
Short Bread

Miso Caramel Chocolate Tart
Chocolate Twirl

Cheese & Biscuits (GF*)
Brie, Stilton, Cornish Yarg,
Chutney, Crackers & Grapes

Petite Fours

MAIN

Slow Braised Ox Cheek (DF*)
Confit Garlic, Mushrooms &
French Beans, Red Wine Sauce

Salmon En Croute
Filled with Spinach & Cream
Cheese, Chive Cream Sauce

Duo of Duck (DF*)
Confit Leg & Crispy Duck
Bonbon, Black Cherry Sauce

Tamarind Chickpea Stuffed
Courgette (V/GF*/DF*)
Provençal Sauce

ALL ALLERGEN INFORMATION IS
AVAILABLE ON REQUEST

(V) VEGETARIAN
(GF) GLUTEN FREE
(DF) DAIRY FREE