

WALMER CASTLE

FREEHOUSE EST. 1845

New Year's Eve 2026

To Start

CHALKSTREAM TROUT BLINI, caviar (Av. Vg)

Bread for the table

Starters

WILTSHIRE BEEF TARTARE, cornichons, mustard, egg yolk, parsley, shallots
ROASTED SCALLOP, pumpkin, Jerusalem artichoke gratin, sage
BEETROOT & CELERIAC SALAD, whipped vegan feta, walnuts, apple (Vg)

Mains

STEAMED CORNISH COD, shellfish velouté, buttered greens, dill, crab
ROASTED SADDLE OF VENISON, creamed cabbage, red wine jus, green peppercorns
BEEF WELLINGTON, mash potato, roasted carrots, red wine jus (*served medium rare*)
POTATO GNOCCHI, roast squash cream, chestnuts, wild mushrooms, black truffle

Puddings

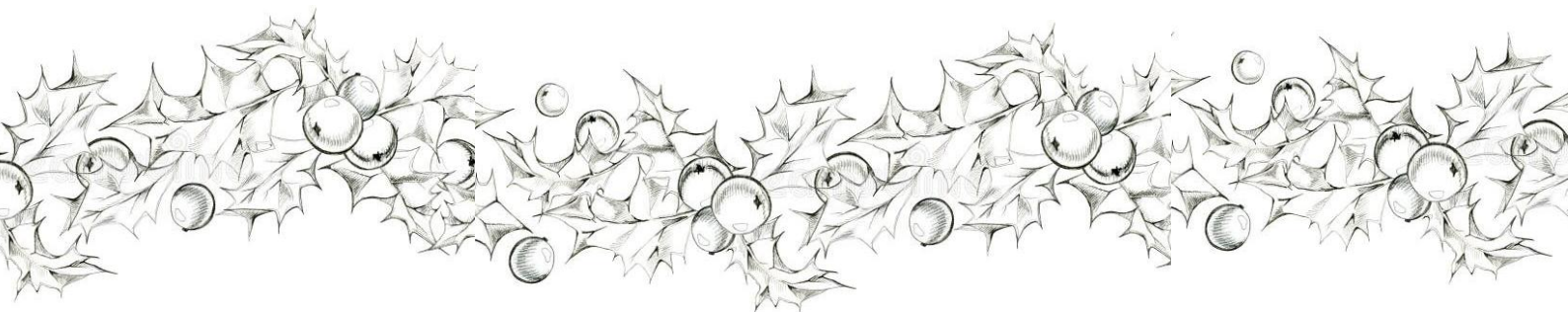
CRÈME CARAMEL, sauternes, golden raisins (V)
63% VALRHONA MILK CHOCOLATE FONDANT, honeycomb, almonds, vanilla ice cream (V)
ENGLISH CHEESEBOARD, oatcakes, chutney (V) (Av. Gf)
A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg)

To finish

warm Madeleines and coffee

£110pp

Only available via pre order & pre-payment



V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server
All dairy products are certified and pasteurised

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.