

DINE AND DISCO

New Year's Eve 2026

FIVE COURSE GOURMET MENU WITH WINE PAIRINGS

Cured trout, whipped cod roe, apple, horseradish

All Angels, Classic Cuvée 2015, Enborne, Berkshire

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Seared King scallop, smoked eel, celeriac

Aveleda, Alvarinho, Portugal

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Roast partridge, Comté risotto, bacon, girolles

Bodegas Ondarre, Rivallana Tinto, Rioja, Spain

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Slow cooked rosé veal loin, glazed sweetbreads, pomme aligoté, Madeira jus

Château Sainte Marie, Bordeaux, France

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Sticky Jamaican ginger cake, clotted cream, rum butterscotch

Pacenzia Zibibbo, Tenute Orestiadi, Sicily

Five Courses is priced at £85 per person, wine pairing priced at £35 per person

For all reservations and enquiries info@thegreeneoak.co.uk

Menus are subject to seasonal variations and changes as dictated by Mother Nature
We may need to make small changes to the menu and wine pairings as we draw closer to New Year's Eve, we will be sure to communicate any significant issues with all bookings but will ensure that any substitutions are of equal or superior quality to that advertised.

A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves. All prices are inclusive of VAT. Game dishes may contain shot. Please inform us of any allergens and ask to speak to a manager for allergen advice.

www.thegreeneoak.com



DINE AND DISCO

New Year's Eve 2026

FIVE COURSE VEGETARIAN AND PLANT BASED MENU WITH WINE PAIRINGS

Heritage beets, quinoa, vegan curds, hazelnuts

All Angels, Classic Cuvée 2015, Enborne, Berkshire

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Seared King oyster mushroom, smoked leek, seaweed butter

Aveleda, Alvarinho, Portugal

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Roast Crown Prince squash, Comté risotto, chestnuts, girolles

Bodegas Ondarre, Rivallana Tinto, Rioja, Spain

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English brassicas, cauliflower, capers and raisins, 'feta', hazelnuts

Château Sainte Marie, Bordeaux, France

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Sticky Jamaican ginger cake, vanilla 'cream', rum butterscotch

Pacenzia Zibibbo, Tenute Orestiadi, Sicily

Five Courses is priced at £85 per person, wine pairing priced at £35 per person

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Where dairy based ingredients are listed these can be substituted for plant based alternatives upon request for guests who follow a plant based diet of have an allergy or intolerance. Menus are subject to seasonal variations and changes as dictated by Mother Nature.
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