

SOUND

New Year's Eve

£125pp

Celebrate New Year's Eve in style at SOUND, where we've set the scene for an unforgettable night.

Kick off with a complimentary glass of fizz on arrival. As the night unfolds, feel the thrill as Club Lunar ignites the stage at 10pm – their electrifying mix of brass and bold electronic beats is set to pulse through the heart of the night.

Book your place now with a pre-order and full payment – tables are available from 8pm. Arrive early for pre-dinner drinks at the SOUND Bar to get you in the party spirit. Let's make this a New Year's Eve to remember!

BOOK NOW



OPENING ACTS (SELECT ONE)

SOUND PRAWN COCKTAIL

Crispy popcorn shrimps, our spiced citrus sauce, slaw, and green onions.

NEW ENGLAND CLAM CHOWDER (GF)

Creamy clam, potato & leek broth, finished with shredded parsley and freshly milled pepper.

SWEET CORN FRITTERS (VG)

Crispy sweetcorn fritters served with roasted bell peppers, rainbow slaw, coconut & sweet chilli sauce.

GRILLED HALLOUMI SALAD (V, GF)

Mango, lime and red chilli salsa, red chicory, and rocket leaves.

THE MAIN EVENT (SELECT ONE)

24-KARAT GOLD LEAF STEAK BURGER ASK FOR GF

Fresh steak burger, topped with 24-karat gold leaf, melted cheddar cheese, lettuce, vine-ripened tomato and red onion chutney, served with crispy golden skin-on fries.

NEW YORK STRIP STEAK

ASK FOR GF

Grilled and topped with herb butter, and served with red wine jus, truffle seasoned triple-cooked chunky chips, creamed spinach with nutmeg.

GRILLED CAULIFLOWER STEAK (VG, GF)

With patatas bravas, roasted bell peppers, tenderstem broccoli, grilled green onions, red pepper hummus.

PAN-FRIED SEA BASS FILLET (GF)

With crushed new potatoes, a tomato, basil & balsamic dressing, black olives, caper berry crackles, tenderstem broccoli.

ROAST CHICKEN SUPREME

ASK FOR GF

Topped with herb butter, served with red wine jus, rosemary seasoned triple-cooked chunky chips, creamed spinach with nutmeg.

INTERVAL

THE BELLINI REFRESHER

Raspberry sorbet, prosecco, and peach purée.

THE ENCORE (SELECT ONE)

24-KARAT GOLD CHOCOLATE BROWNIE (V)

Warm chocolate brownie topped with gold leaf, salted caramel ice cream whipped cream, toffee sauce.

BAKED VANILLA CHEESECAKE (V)

With black cherry compote.

BELGIAN CHOCOLATE AND RASPBERRY TORTE (VG, GF)

With raspberry sorbet, berries and coulis.



Pre-book | Letsparty@sound.london

To confirm a New Years Eve booking, full pre-payment is required

Food allergies and intolerances: (V) indicates suitable for Vegetarians, (VG) indicates suitable for Vegans, (GF) indicates Gluten Free.

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.