

New Year's Eve

£89pp

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 LUXE ignites the stage at 10pm – their electrifying mix of soul, disco, pop, and party anthems 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 7:30 pm.

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



SOUND

★ Nibbles
(SELECT ONE)

Goat Cheese &
Beetroot Tartlets (V)

Smoked Salmon &
Cream Cheese Blini

★ STARTERS
(SELECT ONE)

Mini Crab Cakes with
Lemon Aioli

Crispy on the outside, tender on the inside, served with a zesty lemon aioli

Jerusalem Artichoke Velouté (VG)

Silky purée of roasted Jerusalem artichokes, finished with cashew cream, herb oil, and toasted hazelnuts

Poached Pear &
Beetroot Salad (V)

Italian leaves, beetroot with wine-poached pears, whipped goat's cheese, candied walnuts, and a honey-balsamic glaze

Chicken & Chorizo Terrine

Pressed terrine of confit chicken and Spanish chorizo, served with pickled shallots, grain mustard gel, and grilled brioche

★ MAINS
(SELECT ONE)

Grilled Tuna Steak

Line-caught tuna grilled medium-rare, accompanied by olive tapenade, roasted cherry tomatoes, and a lemon-caper dressing

Wagyu Burger

Juicy Wagyu beef patty topped with shaved Parmesan, truffle aioli, and caramelized onions, served in a toasted brioche bun with truffle and Parmesan fries

Vegan Wellington (VG)

Savory mushroom, chestnut, and beetroot filling encased in crisp puff pastry, accompanied by robust vegan gravy and sautéed greens

Corn-Fed Chicken Supreme

Truffle Dauphinoise Potato, glazed baby carrots, tenderstem broccoli, white wine & Tarragon Cream sauce

★ DESSERTS
(SELECT ONE)

Classic Crème Brûlée (V)

Rich vanilla custard topped with a perfectly caramelized sugar crust

Chocolate Fondant (V)

Warm, gooey dark chocolate cake served with creamy vanilla ice cream

Apple Cobbler (V)

Authentic American-style apple filling topped with caramelized biscuit crumble, served with vanilla ice cream and caramel sauce

Chef's Selection of Cheeses

A curated assortment of artisanal cheeses, served with house-made grape and apple chutney, and a variety of crisp crackers

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.