

Cecil's
RESTAURANT
AT
WESTON HOTEL

NEW YEAR'S EVE

8:00pm Sitting: Celebrate with Bells in the Bar
£76 per person

Pre-order and full payment required by week commencing 14th December 2026

ON ARRIVAL

Glass of Prosecco and Amuse-bouche

STARTERS

CITRUS-CURED SEABASS (GF)

Daikon Radish, Compressed Cucumber, Cultured Cream, Finger Lime

GAME TERRINE (DF)

Pickled Redcurrants, Frisée Lettuce, Redcurrant Dressing, Sourdough Toast

WHIPPED STILTON & PEAR SALAD

Torched Chicory, Pickled Celery, Frosted Walnut, Pumpernickel Crumble

TRUFFLED CELERIAC SOUP (GF)

Ciabatta Croutons, Toasted Pistachio, Rose

INTERMEDIATE

RASPBERRY & SORREL SORBET

Freeze-Dried Raspberry, Red Vein Sorrel

Cecils
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MAIN COURSE

ROASTED DUCK BREAST (GF, DFO)

Potato Fondant, Braised Red Cabbage, Roasted Carrot, Cherry & Anise Gel, Red Wine Jus

RUMP OF BEEF (GF)

Horseradish Creamed Potatoes, Grilled Cavolo Nero, Smoked Beetroot Purée, Demi Jus

ROASTED SALMON (GF)

Spiced Pumpkin Velouté, Roasted Pumpkin, Hazelnut, Sage Oil, Crispy Kale

SAVOY, PARSNIP, CHESTNUT & QUINCE ROULADE (V)

Fondant Potato, Charred Onion, Sage Crumble, Cider Reduction

DESSERTS

BLACKCURRANT DÉLICE

Toasted Madeira Cake, Whipped White Chocolate, Sugar Tuile

STEM GINGER & TREACLE CAKE (V, DFO)

Clementine Compote, Clotted Cream, Ginger Nut Crumble

CHEESE BOARD (GFO)

A Selection of Three English Cheeses, Artisan Crackers, Apple & Ale Chutney, Celery & Grapes

TO FINISH

HANDMADE PETIT FOURS

with Tea or Coffee