RT Café Grill

New Year's Eve

Thursday 31 December 2026

To begin

Baked House Bread with Salted Butter

Cauliflower Velouté
caramelised cauliflower & Comté cheese gougère

Starter

Chalk Stream Trout Gravlax
toasted pumpernickel bread, smoked salmon mousse & winter salad

or

Carpaccio of Salt-Baked Celeriac
roasted celeriac mousse, toasted hazelnuts & winter truffle (vegan)

Main course

Aged Grass-Fed Beef Wellington – herb pancake, toasted chestnut & mushroom duxelles
smoked pomme purée, ballotine of January King cabbage, glazed carrots & sauce bordelaise

or

Butternut Squash Wellington – herb pancake, toasted chestnut & mushroom duxelles
smoked pomme purée, ballotine of January King cabbage, glazed carrots & mushroom gravy (vegan)

Pre-dessert

Amalfi Lemon & Prosecco Spritz

Dessert

Baked Milk Chocolate & Orange Alaska
dark chocolate & orange sauce

Lunch

Noon to 5pm

£95 per head

We politely ask for your table back by 7pm

Dinner

8pm until late

£140 per head

The table is yours for the evening

A non-refundable deposit of £50 per head confirms your booking.
Please let us know about any allergies or dietary requirements when you book.
To book, call 01983 526118 or email info@robertthompson.co.uk.

Please speak to any team member for details on the ingredients in each dish. We cannot 100% guarantee any dish is allergen-free. Small bones may be present in fish.
We do not add a service charge for tables with fewer than 8 guests; for tables of 8 or more, we add a discretionary 12.5% service charge.