New Year's Eve
Gala Night

Welcome 2026 with a drinks reception and canapés upon arrival, followed by a delightful 5-course dinner.

Also join us for a Champagne toast at midnight, and dance the night away with our resident DJ.

Arrive for drinks at 7:00 PM, with dinner served at 7:30 PM.

NEW YEAR'S EVE GALA PACKAGE

- Arrival Drinks
- Canapes
- 5 Course Dinner
- DJ till 1 AM
- Toast drink at Midnight
- Accomodation including late breakfast
- Late check out

Package for **£130** per person (**£260** per couple) based on two adults sharing a Classic double or twin room.

If you are not sharing a room, a single occupancy supplement of **£40** will be added.

You can also avail the dinner package without accommodation for **£95** per person.

Room upgrades are available upon request. New Year Gala Dinner welcomes 18 and overs only.

Book now, call us on **01444248023** or email **events.hickstead@unohotels.com**

THE HICKSTEAD HOTEL, RH17 5NZ | 31 December | 2025

New Year's 5 Course
GALA DINNER MENU

Course 1

SHREDDED DUCK SALAD

(Layered with frisee lettuce, rocket, melon, pumpkin seeds and mustard dressing)

OR

BEETROOT AND GOAT CHEESE SALAD

(Layered with frisee lettuce & lollo rosso leaves, complemented by walnuts and drizzled with balsamic dressing)

Course 2

LAMB CUTLET

(Served with celeriac puree & Herbal Tabbouleh and topped with a Cumin & Raisin dressing)

OR

ROASTED SWEET POTATO SOUP

(Topped with spiced oil & Lime creme Fraiche, and served with a side of crispy leeks)

Course 3

ORANGE SORBET

(Served with Ginger Crumble)

Course 4

SLOW ROASTED ½ GUINEA FOWL

(Served with wild mushroom risotto, crispy prosciutto & red wine jus)

OR

BUTTERNUT SQUASH, SPINACH & FETA WELLINGTON

(Served with creamy mashed potatoes and salsa verde)

Course 5

CHOCOLATE TRIFLE

(Served with drunken cherry jelly and chocolate custard chantilly)

OR

STICKY TOFFEE PUDDING

(Topped with toffee sauce and served with vanilla ice cream)

Our dishes are prepared in kitchens where allergens are present. Also we take extra care to avoid cross-contamination, We do not guarantee that any dish is entirely allergen-free. Please inform a staff member if you have any specific allergy or dietery requirements before placing your order. If you have any questions about ingredients or would like to know more about how our dishes prepare, Plesae ask your server,