



NEW YEAR'S EVE AT GRAZE

AT HILTON CARDIFF

Ring in 2026 with a night of feasting and frolicking at Graze! 🍷🔔
Celebrate in style with an indulgent **3 Course NYE Dinner** to transport you in
to the new year!

For those in the mood for something lighter, join us in the bar for **grazing and
drinks**, and enjoy the non-stop party vibes 🌐
Book now for the ultimate New Year Celebration!

Three Course NYE Menu
£70 Per Person

Bar Access & Grazing Board
£35 Per Person

Children permitted in Graze Restaurant and Bar areas until 10pm.

A 10% discretionary service charge will be added to all bills All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.



NEW YEAR'S EVE MENU



NIBBLES

Marinated Gordal & Kalamata Olives (v)
Sourdough Bread, Salted Butter (ve)

STARTERS

LEEK & POTATO SOUP (VE)

Welsh rarebit on toasted sourdough bread

SEVERN & WYE SMOKED SALMON

traditional garnish

CHICKEN, APRICOT & PANCETTA TERRINE

Winter fruit chutney, toasted brioche

MAINS

225G VALE OF GLAMORGAN SIRLOIN STEAK

grilled tomato, confit field mushroom & watercress, chunky
chips, peppercorn sauce

PAN FRIED HAKE FILLET

chestnut gnocchi, roasted butternut squash, samphire,
lemon hollandaise

SWEET POTATO, CHICKPEA, RED LENTIL, TOASTED SEEDS & ONION TART (V) (GF)

braised potato, seasonal vegetables, sage jus

DESSERTS

WARM STICKY TOFFEE PUDDING (VE)

toffee sauce, clotted cream ice cream

MINI PROFITEROLE TOWER (VE)

vanilla cream, chocolate fudge, shortbread,
dark chocolate sauce

WELSH CHEESE BOARD (VE)

V – Vegan | VE – Vegetarian | GF – Gluten Free