

SAMPLE NEW YEAR'S EVE

STARTER PLATTER

Thai fishcakes, salt & pepper squid, smoked salmon, garlic aioli, scotch egg, burnt apple puree, game terrine, cranberry relish, falafel, raita, baba ghanoush, breads

MAIN COURSES

Choose ONE of the following:

FILLET OF BEEF WELLINGTON

Smoked garlic mash, buttered kale, Bordelaise sauce

RUMP OF LAMB

Braised lamb belly, shoulder croquette, basil pesto mash, pickled carrots, red wine jus

FILLET OF WILD SEA BASS

Goan curry sauce, cumin basmati rice, tomato & coriander salsa, crisp shallots

SEAFOOD BOUILLABAISSSE

With mussels, king prawns & red mullet, saffron aioli, sour dough

WILD MUSHROOM, BUTTERNUT SQUASH & CHESTNUT RISOTTO,

Mushroom & mozzarella arancini

All served with a selection of Seasonal Greens

DESSERT PLATTER

Chocolate & almond brownie, honey comb, raspberry parfait, hazelnut brittle, lemon drizzle cake, lime syrup



£65.00
per person

INCLUDES
Cocktail & nibbles on arrival,
open mic live music
entertainment, a glass of fizz
@ midnight & fireworks

Allergen information is available on request - please ask a member of staff for details.

All prices include VAT