



NEW YEAR'S EVE

MENU

STARTERS

Mediterranean Burrata
Roasted cherry tomatoes, toasted pine nuts, micro herbs and a drizzle of balsamic glaze.

Baby Prawn & Crab Timbale
A delicate timbale of baby prawns and crab, served with smashed avocado and diced mango.

King Prawn Cocktail
King prawns and smoked salmon with diced cucumber, avocado and cherry tomatoes. finished with Marie Rose sauce and served with crostini.

Panko-Crusted Aubergine
Crispy panko-crusted aubergine, finished with hoisin glaze, avocado seeds and spring onion.

Classic Prawn Pil Pil
King prawns sizzling in garlic, white wine, tomato, chili and olive oil, served with bread.

MAINS

Herb-Crusted Beef Tenderloin
Herb-crusted beef-tenderloin served with daphnoise potatoes, wild mushrooms and peppercorn sauce.

Roasted Duck Breast
Served with cherry jus, fondant potatoes and seasonal vegetables.

Pan-Seared Cod Loin
Delicately pan-seared cod loin served with saffron potatoes, creamy bisque and roasted asparagus.

Coconut & Lemongrass Noodles
Rice noodles with lemon grass, Asian veg and tofu.

Broccoli Tikka Masala
Crispy broccoli coated in a creamy tikka masala sauce, served with basmati rice and poppadoms.

DESSERTS

Coconut Panna Cotta
Silky coconut panna cotta, complemented by mango, passion fruit and lime.

Classic Crème Brûlée
A classic crème brûlée with a smooth, creamy custard and a crisp caramelised sugar topping.

Gluten-Free Chocolate Cake
Rich gluten-free chocolate cake, served with cream.

Lemon Meringue
Zesty lemon meringue, served with ice cream.

Gluten free · Gluten free option available · Vegan · Vegetarian

£60
Per person

A non refundable £10 per person deposit is required to confirm your booking.
All bookings will be deemed provisional until deposit is made.
We don't place a service charge on your bill, we appreciate any gratuity given.