

NEW YEAR'S EVE MENU

Our Head Chef Harry has put together an amazing
7 course menu to see in the New Year!

Set 7 course menu
£90 per person, from 7:30pm
Including a cocktail on arrival

CANAPÉS

Sun blushed tomato arancini
Salt cod croquettes
Mini Yorkshire pudding & roast beef

AMUSE-BOUCHE

Spiced gazpacho

STARTER

Crispy lamb scrumpet, quail egg, sauce gribiche

FISH COURSE

Butter poached halibut, chicken mousseline, lobster sauce

MEAT COURSE

Beef Wellington, king oyster mushroom
parsnip puree & port jus

DESSERT

Baked Alaska, hazelnut praline

TO FINISH

Petit fours & dark cherry bellini



Please talk to us for any allergen or dietary requirements
and we will create an alternative menu to suit your needs.

A discretionary 12.5% service charge will be added to your bill and
fairly distributed amongst the team who prepared and served your meal and drinks.



**Bookings are highly recommended on New Year's Eve,
this menu is only available on 31st December 2023.**

**All set menu bookings require a non-refundable £10 deposit
per head to secure the reservation.**

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We work with fresh food which is supplied daily and are confident that we will have the items available for your menu choices, we reserve the right to substitute dishes if there are any unforeseen disruptions to our fresh food deliveries.

We welcome larger groups and will be as flexible as possible to try and seat larger parties together. If you want to discuss your individual requirements please contact us direct on 01489 861383.

