

New Years Eve

3 COURSE MENU

New Year's Eve Gala Menu 2021

Dinner & Dance with DJ Till late, 3 courses £95.00

Starters

Freshly Prepared Soup of the Day with ciabatta (v)

Lobster Ravioli with a crab and shell fish bisque (c) (su) (D) (G)

Pan Fried Scallops with pancetta and pea puree (D) (c)

Pan Fried Tiger Prawns with garlic, chilli, parsley and olive oil (su) (D) (c)

Crispy Lamb Shoulder with grilled aubergine, Greek yoghurt, pomegranate & chilli (D) (G)

Deep Fried Risotto Balls filled with mozzarella, sun blush tomatoes with spicy ratatouille (v) (D) (G) (E)

Main Course

Fillet Steak with creamy mash, buttered spinach & peppercorn sauce (D) (G)

Herb Crusted Rack of Lamb with gratin potatoes, spicy ratatouille & rosemary red wine jus (M) (D) (G)

Barbary Duck Breast with rosti potato, butternut squash purée & berry jus (D) (G) (E)

Char Grilled Halibut Steak with chive mash, stem broccoli & a white wine crab cream sauce (D) (F) (c)

Pan Fried Fillet of Sea Bass with saffron new potato, asparagus & mussels cooked in lobster & shellfish bisque (D) (c) (F)

Pumpkin & Goats Cheese Ravioli in a tomato and basil sauce (D) (G) (E)

Dessert

Ferrero Rocher Cheesecake (D) (G)

Sticky Date & Toffee Pudding with vanilla pod ice cream (D) (G) (E)

Warm Chocolate Brownie with vanilla pod ice cream and chocolate sauce (N) (G) (E)

Poached Pear with amarretti biscuit & vanilla pod ice cream (S) (su)

Bailey's Crème Brulée (D) (su)

Vanilla Pod Panna Cotta with poached strawberry's (D) (su)

Vanilla Pod Panna Cotta with poached strawberry's

EARLY BIRD OFFER! 50% OFF NEW YEAR MENU

MUST VACATE TABLE BY 8.45PM

12.5% Staff gratuity will be added to your bill.

. If you have a food allergy of any kind please inform your waiter.