

1269

Restaurant, Bar & Grill

NEW YEAR'S EVE

This menu offers a perfect balance of rich flavors, fresh ingredients, and indulgent treats, making your New Year's Eve dinner a truly memorable experience. 3 course menu £95 PP

(including canape & a glass of welcome drink)

STARTERS

Roasted Butternut Squash and Sage Soup, Hazelnut Oil (vg)

A creamy, velvety soup made from roasted butternut squash, perfectly balanced with fragrant sage and a drizzle of rich hazelnut oil, adding a warm and nutty depth.

Smoked Salmon, Orange, Fennel and Dill Salad, Sweet Mustard Dressing

Delicate slices of smoked salmon paired with vibrant segments of orange, thinly shaved fennel, and fresh dill, topped with a tangy yet sweet mustard dressing.

Duck Rilette, Sweet and Sour Cucumber, Hoi Sin, Sourdough Toast

Slow-cooked and shredded duck, rich and flavourful, served with sweet and sour cucumber for a tangy crunch. Accompanied by hoisin sauce and toasted sourdough for a satisfying bite.

MAINS

Duo of Beef, Pressed Potatoes, Seasonal Vegetables, Candied Shallot Jus

Two exquisite cuts of beef prepared to perfection, served with layers of golden, pressed potatoes, fresh seasonal vegetables, and a luxurious candied shallot jus that ties the dish together with a sweet, Savory finish.

Roast Chicken Breast, Fondant Potato, Charred Corn, King Oyster Mushroom, Truffled Jus

Tender roast chicken breast paired with melt-in-your-mouth fondant potatoes, smoky charred corn, earthy king oyster mushroom, and a drizzle of truffle-infused jus for a rich and decadent flavour experience.

Beetroot Risotto, Roasted Golden Beets, Candy Beets, Vegan Feta, Basil Oil (vg)

A vibrant, creamy beetroot risotto served with roasted golden and candy-striped beets, topped with crumbled vegan feta and a fragrant basil oil.

DESSERTS

Trio of Desserts – Dark Chocolate Delice, Lemon Meringue Tartlet, Eton Mess Pavlova

A delightful trio to satisfy all cravings: a rich and silky dark chocolate delice, a tangy lemon meringue tartlet, and a light and airy Eton mess pavlova.

Rhubarb and Ginger Mousse cake, Stem Ginger Syrup, Gin and Lemon Sorbet

A refreshing, and unique dessert featuring a tangy rhubarb and ginger mousse cake, drizzled with stem ginger syrup, and paired with a sharp yet refreshing gin and lemon sorbet.

Selection of Cheeses, Biscuits, Grapes, Chutney, Celery

A carefully curated selection of artisanal cheeses, served with crisp biscuits, juicy grapes, tangy chutney, and fresh celery for a classic and indulgent cheese course

CHILDREN'S "ALL YOU CAN EAT" BUFFET

£25 per child including unlimited squash and ice cream

Crudités and hummus

Margherita and Pepperoni pizza

Tomato pasta

Mini cheese burgers

Mini chicken burgers

Mac and cheese

If you have food allergy, intolerance Or sensitivity please speak to your server about the ingredients in our dishes before you order your meal.

A discretionary 12.5% of service charge will be added to your bill.

WHITE WINE

- Antonio Rubini, Pinot Grigio, Italy (HW)
- Mount Rozier Sauvignon Blanc, Western Cape
- Kleine Zalze Cellar Selection Chardonnay, Western Cape

RED WINE

- Short Mile Bay Shiraz, South Eastern Australia (HW)
- Alamos Mountain Malbec
- Mount Rozier Merlot, Stellenbosch

ROSE

- Wicked Lady, White Zinfandel, USA (HW)
- Antonio Rubini, Pinot Grigio Rosato, Italy

SPARKLING & CHAMPAGNE

- Pontebello Prosecco Doc Spumante Extra Dry, Italy
- Da Luca, Prosecco Rose, Italy
- Moët & Chandon Brut Impérial NV, France
- Moët & Chandon Rosé Impérial NV

BEER, ALE & CIDER

- Bucket of Peroni, Sol, Corona, Budweiser, 6 bottles
- Old Mout Cider, Kiwi & Lime, or Berries & Cherries, 6 bottles
- Rebellion Red or Rebellion Blonde Ale, 6 bottles

SOFT DRINKS

- Coca-Cola, Diet Coca-Cola, Lemonade, 12 bottles
- Orange, Apple, Cranberry, Pineapple, Grapefruit or Pomegranate Juice, 1l
- Still or Sparkling water

BOTTLE

£23.00
£27.00
£27.00

£23.00
£26.00
£28.00

£23.00
£24.00

£30.00
£33.00
£76.00
£86.00

£20.00
£30.00
£32.00

£30.00
£8.00
£4.00

COCKTAILS

6 FOR £60.00

- Passion Fruit Martini | Mojito
- Strawberry Daquiri | Pina Colada

SHOTS

- Jager bomb x 8 £40.00
- B52 shots x 8 £30.00
- Rudolf x 8 £30.00

PACKAGES

These packages are designed to capture the festive spirit of New Year's Eve

SILVER PACKAGE

3 bottles of house wine, 2 bottles prosecco, bucket of beer 6 bottles

£140.00

GOLD PACKAGE

4 bottles of house wine, 2 bottles prosecco, 2x buckets of beer 12 bottles

£190.00

DIAMOND PACKAGE

4 bottles of house wine, 2 bottles of Moët & Chandon, 2 buckets of beer 12 bottles, bucket of cider 6 bottles, bucket of soft drinks 6 bottles

£300.00