



New Year's Eve MENU

£ 4 5 P P

3 COURSES (PREORDER ONLY)

31.12.2025 BETWEEN 18:00-21:00

STARTERS

Chicken Liver & Brandy Parfait, Toasted Sourdough, Red Onion Chutney

*G,*D,*SU,*E,*CGF

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King Prawns, Cafe De Paris Butter, Cherry Tomatoes, Brioche

*CR,*D,*G

-

Grilled Halloumi, Marinated Mediterranean Veg, Red Pepper Gel

*M,*SU

-

Pickled Cauliflower Salad, Shaved Cauliflower, Puree & Toasted Pine Nuts

*N,*VE

MAIN COURSES

Black Garlic Butter Stuffed Chicken Supreme, Tenderstem, Nduja

Dauphinoise, Wild Mushroom & Madeira Sauce

*M,*D,*SU,*GF

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Braised Short Rib Of Beef, Caramelized Onion Mash, Maple & Herb

Chantenay Carrots, Peppercorn Sauce

*SU,*D,*GF

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Cornish Hake Fillet, Lobster Veloute, Samphire & Green Bean

Fricassee, Crispy Confit Potatoes

*F,*CR,*D,*GF

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Pumpkin Gnocchi, Mediterranean Veg, Baby Spinach, Sun Dried

Tomato Pesto

*VE,G,SU

DESSERTS

Warm Chocolate Fondant, Milk Chocolate Sauce, Vanilla Ice Cream

*G,*D,*E

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Caramelized Lemon Tart, Mixed Berry Compote, Vegan Vanilla Ice

Cream

*VE,*GF

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Apple & Cinnamon Crumble, Served With Custard or Ice Cream

*GF,*D

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Salted Carmel Profiteroles, Popcorn, Honeycomb Ice Cream

*G,*D

