



NYE 2022 MENU

A delectable 5-course meal with *your choice of canapé, starter, main and dessert, plus an intermediate course of lemon and champagne sorbet.

-  Vegetarian
-  Vegan
-  Gluten Free
-  It's got a KICK!

£29.95pp

CANAPÉ*

MINI HERB GOAT CHEESE 

WILD MUSHROOM ARANCINI 

MINI FISH CAKE

STARTER*

TEMPURA KING PRAWNS SRIRACHA
CHILLI JAM

GRILLED HALLOUMI WITH SWEET 
CHILLI DRIZZLE

SATAY CHICKEN, SATAY DIP

INTERMEDIATE COURSE

LEMON AND CHAMPAGNE SORBET

MAIN*

PREGO SIRLOIN 10 OZ

Served with chips, tomato and mushroom
Madeira sauce

PAN FRIED DUCK BREAST

Served with fennel, greens black berry jus

RISOTTO ALLO SCOGLIO

Tiger prawns, clams, mussels, garlic, chilli

ROASTED PORK BELLY

Served with winter vegetables, smoked
pancetta roasted garlic jus

DESSERT*

MILK CHOCOLATE TERRINE

VANILLA CRÈME BRÛLÉE

CHOCOLATE FONDANT

Allergens.

Due to the current nationwide challenges, we are using various suppliers for our ingredients and are currently working to update our allergen menu to reflect this. While we are reviewing this data we are sorry but we can not guarantee that any product is completely free from any allergen. Please let your server know if you have any allergens so that this can be checked with the chef, as not all ingredients may be listed on the menu. All dishes are prepared & cooked where allergen ingredients (e.g. nuts, flour etc.) are commonly used. We are sorry for any inconvenience or disappointment that this may cause; the handling of allergens and safety of guests is of the utmost importance to us.

