

NEW YEAR'S EVE



Includes a glass of champagne and live entertainment, disco night & Fireworks to celebrate the new year. open until 2AM.

£40.95
From 06:00 PM

£69.95
From 08:30 PM

STARTERS

King scallops

Served with beurre blanc & fresh black truffle sauce & micro greens.

Garlic & Parmesan Chicken skewers

Chargrilled Mini skewers Coated in garlic & parmesan crust with Salad Garnish.

Selection of Turkish Meza (vegetarian option available)

Humus, Beetroot dukka, hazelnut whipped feta, falafel & Turkish sausage served with Turkish bread

Deep fried Driftwood Goat cheese

With beetroot puree, baby candy beetroot & drizzle of honey

Burrata and heirloom tomatoes

Served with Sourdough Crostini.

DESSERT

Absolute Hazelnut

Meringue base with fine salted hazelnut melting centre with hazelnut pieces, hazelnut mousse with a crispy chocolate and a chocolate glazed coating, topped with caramelised hazelnut.

Irish Cream Cheesecake

Irish cream cheesecake on a sweet biscuit base.

Chocolate Truffle Torte

A rich chocolate torte finished with chocolate glaze and a chocolate truffle.

MAINS

Mixed Chargrill (GF)

A combination of marinated chargrilled lamb chop, chicken fillet, lamb kofte, donner, chicken wings, mixed chicken & lamb skewer served with rice & Dips.

Surf 'n' Turf

Classic 8oz Fillet Mignon, sautéed King Prawns & crispy potato with Garlic butter creamy sauce.

Monk fish

Served with heritage rainbow carrots on a bed off crushed potato & light lemon butter sauce.

Chicken Steak

Succulent sauteed chicken breast, seasonal vegetables & new potatoes, with lemon and thyme sauce.

Lamb Paccheri

Paccheri pasta, slow cooked lamb shoulder with soya, grape molasses, truffle oil & shaved parmesan.

Cauliflower Steak (vg)

Roasted Cauliflower with miso glazed. Served with salsa Verde, tahini yogurt, pomegranate on a bed off saffron mash.



Reservations Only. A 10% discretionary will be added to your bill
A deposit of £10 will be required per person to confirm booking
(T&Cs apply).

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DRINKS

As the new year approaches, indulge in our curated selection of effervescent delights. From classic champagne to delicate rosé bubbles, each glass promises to capture the sparkling spirit of new beginnings.

20% off on pre-order of any of the bottles.

Dom Pérignon

Ripe white fruit, flowers, freshly cut hay, slowly evolving into fine lees, custard and raw almonds.

280

MOËT & CHANDON Vintage Brut

Smoky on the nose with dry, toasted aromas, while initial scents of flint and pepper remain.

105

Laurent-Perrier Cuvée Rosé

An overwhelming sensation of freshness and the taste like breathing the aromas of a freshly picked basket of berry fruits.

105

Veuve Clicquot Brut

With beetroot puree, baby candy beetroot & drizzle of honey

79

Prosecco, Famiglia Botter D.O.C

Citrus fruit aromas and a hint of peach on the palate. Soft, smooth delicate mousse. Very enjoyable

27

Prosecco, Famiglia Botter D.O.C Extra Dry

Prosecco Rosé Famiglia Botter

28

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