

NEW YEAR'S EVE

NEW YEAR'S EVE

Wind down after a frantic 2022 to a relaxed dinner in our restaurant. Indulge in a tailor-made five-course experience before seeing the New Year in!

APPETISER

Glass of Prosecco
Gourmet selection of bread and butter

AMUSE-BOUCHE

Roasted tomato and pepper soup (GF, DF, VE)

STARTERS

Venetian-style scallops (GF)
Pulled pork and chorizo 'raviolo' with pickled cucumber, sesame, peanuts and green chilli

SORBET

Champagne sorbet (GF)

MAIN COURSES

Filet mignon with parmesan, smoked mashed potatoes, wild mushrooms and red wine jus (GF)

Portobello mushroom Kiev with garlic béchamel (DF, VE)

DESSERTS

Dark chocolate mousse with cocoa nibs and passion fruit (GF, VE)

TO FINISH

Coffee or tea with petits fours

£90.00 per person