

NEW YEAR'S EVE PARTY
FREE ENTRY

JOIN US WELCOMING IN 2027
WITH AN AMAZING SPECIALS BOARD,
DISCO, PARTY POPPERS, CHAMPAGNE,
BIG BEN & AULD LANG SYNE AT MIDNIGHT
WITH THE BAR CLOSING AT 1AM

FREE GLASS OF CHAMPAGNE WITH EVERY 3-COURSE MEAL BOOKED

MUST BE PRE-BOOKED WITH A £15 DEPOSIT
BOOK YOUR TABLE NOW TO AVOID MISSING OUT
BOOKINGS FROM 2PM TO 9PM

FANCY DRESS, SMART OR CASUAL
COME AS YOU LIKE
JUST BRING YOUR SMILES
& DANCING SHOES

STARTERS

Bao Bun Prawn Toast with toasted black Sesame Seeds
and a fruity Mango sweet & sour dressing £10

Carbonara style Mac & Cheese Bites with smoked Pancetta
Parmesan, Cheddar & Confit Egg Yolks £10

Carrot 3 Ways, roasted Sumac Rainbow Chantenay,
Carrot & Mandarin Puree & Sherry Picked Baby Carrots (vn)(gf)(df) £9

MAINS

Pan Seared Monkfish Fillet wrapped in Prosciutto,
served with Caramelised Onion & Champagne Sauce,
Irish Colcannon & charred Asparagus (gf) £22

Sliced British Lamb Rump with creamy Dauphinois Potatoes
Fondant style Leeks, roasted Radishes
and a Madeira & Blackberry Gravy (gf) £22

Sweet Potato Gnocchi with Cavolo Nero Kale, Spinach,
Sage, roasted Garlic & Pomegranate Molasses (vn)(df) £20

DESSERTS

Honeycomb, Dark Chocolate & Toffee Cheesecake
with a Vanilla Sticky Toffee Sauce (v) £10

Butterfly Pea Flower Poached Pear with Coconut Yoghurt,
Roasted Hazelnuts & drizzled Caramel (vn)(gf)(df) £9

Classic British Bread & Butter Pudding with Nutmeg, Cinnamon
And Madagascan Vanilla Custard (v) £9

You can also Mix & Match with our Main Menu

Free Glass of Champagne with any 3 Course Meal ordered
Which you can have with your meal or at Midnight.

Allergen information available & please ask if you have any special requirements

(v) Vegetarian (vn) Vegan (df) Dairy Free (gf) Gluten Free