THE SEE HO

NEW YEAR'S EVE MENU

A night to remember!

3 COURSES £38.95

STARTERS

Duck and Cognac liver pate
Homemade duck liver pate delicatley infused with Cognac, served with melba toast and a spiced fig chutney

Garlic butter grilled tiger prawns
Succulent tiger prawns grilled in garlic butter finished with a vibrant cherry tomato and samphire dressing

Steak tartare
Hand prepared steak tartare topped with rich golden egg yolk served with a Cognac and caper dressing, homemade crisps and toasted croutes

Winter minestrone soup
A hearty homemade winter minestrone, served with toasted Comte cheese bread

MAINS

7oz Fillet Steak
Prime 7oz fillet steak served with golden crisp fries, wilted garlic infused spinach and a rich Bordelaise red wine sauce

Parma ham wrapped chicken ballotine
Pan-seared chicken ballotine wrapped in parma ham, served with smooth artichoke puree, creamy fondant potatoes, tenderstem broccoli and a rich porcini mushroom sauce

Pan Roasted Turbot
Delicately pan roasted turbot served on a bed of spinach with turned potatoes, mussels and clams, finished with a luxurious champagne veloute

Wild mushroom lasagne
Homemade wild mushroom lasagne layered with rich mushroom flavours and served with a fresh mixed leaf salad and garlic bread

DESSERTS

Strawberry Royale
Layers of champagne soaked strawberry cheesecake finished with a refreshing champagne granita

Raspberry blanc brulee
Silky white chocolate and raspberry brulee finished with a crispy caramalised sugar crust and served with buttery shortbread

The chocolate indulgence
A delicate melting chocolate dome filled with creamy chocolate mousse and a rich mixed berry compote

The sorbet selection
An assorment of refreshing fruit sorbets, bursting with flavour topped with fresh fruits

A £20 deposit per person is required to secure your booking.

DINNER | 7PM – 9PM

Then join us as the celebrations continue with DJ Kel, taking us through to 12.30am with the very best of Soul, Motown, Disco & Reggae.

Let's dance our way into 2027!