

New Year's Eve

A four-course feasting menu, £70pp

WELCOME DRINK

Glass of Champagne on arrival

APPETISERS TO SHARE

Selection of artisan mezze dips with toasted challah (v)

Golden potato latkes (v)

STARTERS

Choose from the following

Burnt aubergine and tahini (v)

Chicken liver pâté with melba toast

MAINS

Choose from the following

Slow-cooked beef with a red wine reduction

Crispy turkey schnitzel

Spiced squash, feta & beetroot Wellington (v)

Stuffed red peppers (vg)

SIDES

Roasted garlic tender stem broccoli (vg)

Glazed baby carrots & courgettes (vg)

Creamy mashed potatoes (vg)

Crushed baby potatoes with rosemary & sea salt (vg)

TRIO OF DESSERTS:

Mini doughnuts, Apple strudel, Chocolate & mint mousse (v)

V (vegetarian) VG (vegan) GF (Gluten Free)

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of unintentional allergens in any of our dishes or drinks. Please let your server know if you have any allergies or intolerances.

An optional 12.5% service charge will be added to your bill.

