

31  
dec

# New Year's Party 2024

## STARTERS

Shellfish bisque topped with puff pastry  
Searred scallops, in the shell with chorizo butter  
Rosemary baked Camembert served with pickles & toasted baguette (v)  
Grilled tiger prawns, garlic & chilli butter (5)  
Bbq jerk chicken thighs, mango and baby gem salad

## MAINS

Maize-fed chicken breast, wild mushroom sauce, wilted spinach & truffle mash potato  
Grilled ribeye steak with pepper corn sauce, watercress  
Fillet of seabass, capers & parsley butter  
Pumpkin gnocchi, fennel, toasted pine nuts & sage (v)  
28 day aged Chateaubriand **(for 2 people)** béarnaise sauce, frites, flat mushrooms  
**(For 2 supplement £20pp)**  
Grilled lobster with chilli & garlic butter  
**(£25 supplement)**  
All main courses served with seasonal vegetables & potatoes

## DESSERTS

Selection of cheese, walnut bread, chutney grapes & celery  
Bramley apple tart served with Vanilla bean ice-cream  
Champagne sorbet, mixed berries  
Dark chocolate fondant, salted caramel ice-cream & blackberries

**3 COURSES - £70 PER PERSON**

**FOLLOWED BY LIVE DJ TILL 3AM**

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.  
Please ask your waiter about allergens within the dishes.