

# New Year's Eve menu



## Arrival Delight

Bid farewell to the old year and welcome the new one with a crisp glass of Prosecco on arrival

## To Start

### Sizzling Tiger Prawns

Succulent tiger prawns sizzle in a tantalising blend of garlic, olive oil, fresh chilli, and ginger, served with warm, rustic bread.

### Homemade Arancini

Crispy arancini filled with rich beef ragu, peas, rice and melted mozzarella, coated in breadcrumbs and deep-fried. Served on a bed of arrabbiata sauce and topped with pesto.

### Baked Goat's Cheese Bruschetta (V)

Creamy goat's cheese on a toasted bruschetta, paired with roasted peppers, fresh rocket and drizzled with a balsamic glaze dressing.

### Flavourful Homemade Meatballs

Homemade meatballs in a rich tomato sauce, served with toasted bread.

## Main Dishes

*All main courses served with roasted new potatoes, honey-roasted carrots and fried zucchini*

### Beef Wellington

Prime beef Wellington served with a sumptuous red wine and porcini mushroom sauce.

### Roasted Chicken Breast

Tender roasted chicken breast, filled with mozzarella and wrapped in Parma ham, served on a bed of arrabbiata sauce with a drizzle of pesto.

### Sea Bass Fillets

Delicate sea bass fillets accompanied by prawns, chorizo and a white wine and garlic sauce.

## Pasta Dishes

### Homemade Lobster Ravioli

Handcrafted ravioli generously filled with lobster, bathed in a creamy tomato and brandy sauce, garnished with cherry tomatoes.

## Vegetarian Dishes

Available on request





## Decadent Desserts

### Black Cherry Cheesecake

A heavenly cheesecake adorned with dark chocolate swirls and crowned with sumptuous black cherries.

### Banoffee Pie

An indulgent blend of toffee, bananas and whipped cream nestled in a crumbly biscuit crust.

### Classic Tiramisu

The iconic Italian dessert featuring layers of coffee-soaked ladyfingers and mascarpone, dusted with cocoa powder.

### Digestifs

Limoncello: Sip on Limoncello to finish your meal with a burst of citrusy freshness.



Live entertainment by the talented

Ryan Elliot

until 1 am

£80 per person

Join us for a memorable New Year's Eve celebration!

10% service charge not included

