

JOIN US FOR OUR

NEW YEAR'S EVE PARTY

O CORSONIA DE REPORTANTE DE RE

DOORS OPEN 7PM

THREE-COURSE DINNER

MIDNIGHT CHAMPAGNE RECEPTION

PARTY DJ TILL 2AM

Book Now 01903 227780

STARTERS

Saganaki Feta Filo Parcels

Served with caramelised fig and date compote.

Sardine Fritters with Miso Aioli

Plated on an olive toasted ciabatta.

Pig & Apple Crumble

Cider roasted belly rib served on bramley spiced apples and all butter crumble.

MAIN

Sea Bass Velouté

Cheese souffle filled sea bass plated with a prawn velouté and garlic & butter asparagus.

Beef Cheek & Oxtail

Beef Cheek braised in an oxtail bone gravy served with creamed mash, honey buttered carrots and candy shallots.

Mushroom Wellington

Portobello mushroom stuffed with lentils, brie & peppers and served with black bean puree truffle risotto.

DESSERT

Chocolate Ganache Tart

Plated with a salted caramel and walnut bastille.

Lemonata Cheesecake

Ginger biscuit base with full lemon curd rippled into cream cheese.

Crème brûlée

Vanilla pod crème topped with cinnamon sugar glazed topping served with almond cantuccini.