New Years Eve Celebrations - 5 Course Mena

On Arrival

Glass of Prosecco Warm Bread & Butter

Choice of Starters

Roasted Arizona Pumpkin Soup 🗸 🏈
~
Goats Cheese Bon Bons with Red Pepper Rouille & Aubergine Byaldi
~

Grilled Green Lip Mussels with Garlic Butter and Dressed Leaves

Pressed Duck Terrine with Plum Sauce & Pickled Fig

Choice of Mains

10oz 36 Day Aged Rib Eye; Cooked To Your Liking with Pomme Frites Confit Portobello Mushroom, Grilled Tomato and chateaubriand sauce @

Baked Monkfish Wrapped in Pancetta served with Cocotte Potatoes
Asparagus Tips and Lemon Velouté

Carrot & Cashew Nut Patties with a Medley of Mushrooms, Turned Roasted Maple Potatoes
Parmesan Crunch and Red Wine Jus VG

Choice of Dessert

Baked Alaska with a Genoise Sponge, Strawberry Ice Cream and Winter Berries

Salted Caramel Chocolate Lava Cake with Vanilla Ice Cream

Baked Triple Layer Cheesecake with a Kahlua Syrup 🏽 🥙

~

Selection of Cheeses & Crackers V

To Finish

Coffee and Chocolate truffle @

£45 per person

Booking Name	Email	Telephone Number
Arrival/Seating Time	Food Service Time	Secondary Contact

Allergen & Intolerances Information

These symbols show which dishes do not contain certain allergenic or animal based ingredients as intentional ingredients.

V = Made with vegetarian ingredients VG = Made with vegan ingredients = Made with non-gluten ingredients

Some of our other dishes Can be made with non-gluten ingredients on request

Some of our dishes may contain gluten, nuts or other allergens & fish dishes may contain bones. If you have any food allergies or intolerances, please make this clear to staff when placing any orders.

We are happy to provide allergen information on request, or to discuss any other dietary requirements you may have prior to placing your order.

Although every care is taken to minimise cross contamination of ingredients, please be advised that as our dishes are all prepared & cooked in a kitchen in which allergenic ingredients are present, we cannot absolutely guarantee that all dishes will be 100% free from allergens as listed

Guest Name	dnos	Goat cheese	mussels	duck	Rib eye (please tick cooking option)	well-done	medium	Rare	monkfish	Cashew patties	Alaska	Lava cake	cheesecake	Cheese	Additional info
1															
2															
3															
4															
5															
6															
7															
8															
9		·													
10															

T's & C's

In order to confirm your booking, pre payment in full is required (£45 per person) this can be done over the phone Pre orders must be completed and returned no later than 14 days prior to the booking

Any cancelations before 18th December will be subject to a cancellation charge of £15 per person. There will be no refunds given for cancellations after this date.

Please ensure that all guests are seated at the time specified to allow us to serve the meals at the specified "food service time" – any parties that are late arriving may have serving time deferred to minimise disruption to other guests.

All table drinks bills will be required to be paid by 9pm, we will be unable to offer table service or drinks tabs after this time, therefore further drinks will need to be purchased at the bar.

Event Information

Doors open at 6.30pm for drinks service, the DJ will start at 9.30pm for the disco and run until 12.30am. Fireworks display will be at midnight, weather permitting.

Please note that the bar will close between 11:55pm and 12:10am for the firework display, and will close for the evening at 12.30am. Guests are requested to leave the premises no later than 1.00am

The management reserves the right to refuse service or entry, and to amend the event details without notice.

	BELOW TO BE COMPLETED BY MANAGEMENT ST.	AFF ONLY	
Payment Received date	Payment value	Received By (Name/Sign)	
Pre Order Received Date	Pre Order Received By (Name/Sign)		
Any other specific requirement			