



New Years Eve

DINNER MENU & PACKAGES

Playlist
LIVE

Starters

Light and crispy calamari

Served with chilli rock salt & lemon aioli

Chicken & Chorizo Pate

Served with chilli rock salt & lemon aioli

Wild Mushroom Tartlet

Topped with caramelised onion

Mains

28-Day Aged Steak & Dauphinoise Potatoes

Red onion disk served along side a creamy blue cheese sauce.

Pan Seared Pork Loin

Served with an apple & fennel puree mini skin-on potatoes

Seafood Risotto

Topped with truffle shaving, thick cut crusty bread served on the side

Vegan Wellington

Served with roasted sweet potato

Desserts

Salted Carmel & Chocolate Tarte

With a rich Chantilly creme

Raspberry & White Chocolate Panna Cotta

Poached Pear & Red Wine Jus

Served alongside vegan ice cream

Basic

Entrance Only

Early Bird - £15

Standard - £20

Final Release - £25

Bronze

Guaranteed Table all Night

1 bottle champagne for midnight

Bacon rolls after midnight

£25 per person

Silver

Guaranteed Table all Night

2-Course Dinner

1 bottle champagne for midnight

Bacon rolls after midnight

£50 per person

Gold

Guaranteed Table all Night

Welcome Prosecco

3-Course Dinner

1 bottle champagne for midnight

Bacon rolls after midnight

£75 per person

Platinum

Guaranteed Booth & Own Private Server

Welcome Prosecco or Cocktail of your choice

2 bottles of prosecco on your table

3-Course Dinner

2 bottles champagne for midnight

Bacon rolls after midnight

£150 per person