



NEW YEAR'S EVE

Dress to impress and join us to welcome in 2025 with a 6 course gala dinner, live music and dancing until midnight

£80 per person

7pm

Glass of Prosecco upon arrival

7:30pm

AMUSE-BOUCHE

Filled Gougères

STARTER

Katsu Arancini

sriracha, fried angel hair

SECOND COURSE

Fillet of Gurnard

prawn bisque, garlic sourdough

REFRESHER

Blood Orange Sorbet

MAIN COURSE

Duo Of Andrew's Beef

fillet, braised ox cheek bonbon, potato pavé, charred baby leek

DESSERT

Chocolate Orange Tiramisu

cointreau, pistachio

Glass of Prosecco at Midnight & Carriages at 01:00

Please ask us for our vegetarian options if required.

A £20 per person deposit is required and will come off your bill on the night - it is non-refundable in the event of cancellations.

We must be notified of any dietary requirements by 17th December.

Please speak to a member of our team if you have any allergies. We operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.