



N Y E M E N U

NYE MENU

If you have any allergies or dietary requirements please let your server know

V - vegetarian
VE - vegan
VEOR - vegan on request
GF - Gluten free
GF - Gluten free on request

Some of the items we use in the kitchen contain nuts, sesame seeds/oils and we cannot guarantee there will be no cross contamination.

Starters

Choice of:

SEAFOOD SALAD (GFOR)

Scottish smoked & poached salmon, blended with creme fraiche & prosecco. Served with toasted bread & a sticky figs relish

WILD MUSHROOM CROSTINI (V / GFOR)

Wild mushroom cooked in a garlic & herb sauce, on toasted sour dough, finished with a mixed herb panko crumb

ARDENNES PATE (GFOR)

Pork & chicken livers cooked in a wine medium blend set served caramelised onion chutney

MELON, HEIRLOOM TOMATOES

& WALNUT SALAD (V / VE / GF)

Heritage tomatoes, watermelon, walnuts with mixed leaf salad & a mustard vinaigrette

SOURDOUGH GARLIC BREAD (V / VEOR / GFOR)

A herby garlic ciabatta bread

SOURDOUGH GARLIC BREAD WITH CHEESE (V / VEOR / GFOR)

A herby garlic ciabatta bread topped with cheddar cheese

CHICKEN GYOZA

A Japanese style dumpling filled with chicken & Asian vegetables accompanied with a ponzu sauce

Mains

Choice of:

SIRLOIN STEAK (GFOR)

8oz 30 days mature sirloin steak served with skin on fries, salad & pink peppercorn sauce

TUNA STEAK (GF)

Grilled tuna steak with a sauté of Mediterranean vegetables & a sauce vierge

CHICKEN BALLOTINE (GF)

Duxelles mushrooms stuffed in a chicken breast, wrapped in smoked bacon with creme potatoes complimented with a tarragon & tomato sauce

RATATOUILLE (V / VE / GFOR)

A mix of Mediterranean vegetables in a Provençale tomato sauce with rice

PENNE ARRABIATA (V / VE / GFOR)

Penne pasta in a spicy Arrabiata tomato sauce

add a grilled chicken breast

CREATE YOUR OWN PIZZA (V / VE / GFOR)

choose up to 4 toppings.

Peppers, mushrooms, pineapple, tomato, red onion, sweetcorn, black olives, beef meatballs, salami, Parma ham & red chilli

Desserts

Choice of:

PASSION FRUIT CHEESECAKE WITH A RASPBERRY COULIS (V)

CHOCOLATE COVERED BELGIAN WAFFLES WITH VANILLA ICE CREAM (V)

CHOCOLATE TRUFFLE BROWNIE TORTE WITH SALTED CARAMEL SAUCE (V / VE / GF)

TART AUX CITRON WITH CHANTILLY CREAM (V)

WHITE CHOCOLATE & RASPBERRY ROULADE WITH A MANGO COULIS (V / GF)