



NEW YEAR'S EVE MENU

STARTERS

served feasting style

Beetroot gravadlax, pickled vegetables, horseradish snow

Tiger prawns, charred lemon butter

Slow roasted tomato, mozzarella & basil

Scallops, charred corn puree

Smoked ox cheek croquettes

MAIN COURSE

served feasting style

Smoked beef short ribs, bourbon & maple glaze

Paprika & saffron chicken wings

Lemon, garlic & parsley octopus

Monkfish tail cooked over coals, n'duja butter

Slow smoked root vegetables

Whole smoked cauliflower

Hasselback potatoes

DESERT STATION

Chilli & chocolate parfait

Cinder toffee baked Alaska

Ice cream sandwiches

Chocolate smore tarts

Mango & fireball mousse

Strawberry pavlovas

Orange & spiced apple cider Arctic roll

*Dietary requirements can be catered for
but we need to be made aware at the time of booking.*