

2026 SWINGING INTO

NEW YEARS EVE MENU

£59.95 per person

Available from 7pm. Includes entry to
NYE party & midnight countdown

STARTERS

Harissa-Roasted Cauliflower, lime & coriander hummus ^(VG)

With toasted pine nuts and pesto-infused flatbread

Ricotta-Stuffed Portobello Mushroom ^(V)

Served with creamed spinach, lemon-zest herb crust and fresh pesto

Pan-Fried Scallops

With minted pea purée, bacon lardons and Café de Paris butter

Duck & Pork Liver Parfait ^(GFO)

Served with zesty orange marmalade, wild rocket, crushed pine nuts and toasted focaccia

FOR TWO TO SHARE

Four-Cheese Alpine Fondue

Blend of Alpine, Mozzarella, gorgonzola and sharp cheddar. Served with Black Forest ham, crispy fried pickles, Munich pork schnitzel and warm sourdough.

MAINS

Butternut Squash & Lentil Wellington ^(VG)

With squash purée, sautéed wild mushrooms, tenderstem broccoli and red wine & mushroom gravy

Hazelnut & Ricotta Spinach Balls ^(V)

Served with béchamel, tomato Provençal sauce and parmesan focaccia crisps

Black Forest Ham-Wrapped Chicken ^(GFO)

Chicken stuffed with blue cheese, sautéed asparagus, lyonnaise potatoes and spiced chicken gravy

Herb-Crusted Salmon

Served with rosemary & garlic crushed potatoes, garlic creamed spinach and béarnaise sauce

FOR TWO TO SHARE

Chateaubriand ^(GFO)

Served with truffle & parmesan chunky chips, tenderstem broccoli, creamed spinach, béarnaise sauce and Café de Paris butter.

DESSERTS

Coconut-Infused Chocolate Tartlet ^(VG)

Served with raspberry coulis and raspberry sorbet.

Classic Tiramisu

With espresso-soaked sponge, mascarpone cream and cocoa dusting.

Orange & Passionfruit Posset

Served with almond crumble.

Spiced Poached Pear

Served with ginger crumb base, chocolate sauce and ginger ice cream

FOR TWO TO SHARE

Croquembouche

A tower of brandy-cream profiteroles smothered in dark chocolate and finished with salted caramel drizzle, mint and icing sugar

CHEESE

Creamy Brie, Gorgonzola Blue, Sharp Mature Cheddar and Goat's Cheese

Served with crackers, fruit, nuts and freshly ground coffee.



SCAN THE QR CODE FOR THE ALLERGEN MENU

(V) = Vegetarian
(VO) = Vegetarian option available
(VG) = Vegan
(VGO) = Vegan option available
(GF) = Gluten free
(GFO) = Gluten free option available