

New Year's Eve 2025

Please note, this is a **sample menu only** and is subject to change

Nibbles

A mix of Kalamata and Greek olives £3.75

Marinated in orange zest, rosemary and olive oil 🌿 🥑

Or

Breads and oil £3.75

A selection of fresh bread, balsamic oil and olive oil 🌿

Or

A bowl of mixed nuts £3.75

Smoked, salted, and spiced 🌿 🥑

Starters

King prawns £8.95

Pan-fried in chilli, herbs and garlic butter with slow roasted tomato sauce and fresh baked loaf 🌿

Baked Camembert £8.95

With hot honey, fresh grapes, crudités, and sourdough croûtes 🌿

Vodka tempura vegetables £7.95

In a light crispy tempura batter, with Chinese cabbage slaw and a soy, chilli and sesame dipping sauce 🌿

Scallop St Jacques £10.95

King scallop baked in the shell, with a cream sauce and topped with Parmesan gratin 🌿

Main courses

Pan-fried fillet of seabass £19.95

Served on sautéed potatoes with mussels, in a white wine and cream sauce and Norfolk samphire 🌿

Supreme of chicken £19.95

Pommes purée, tenderstem broccoli, wild mushrooms, and wholegrain mustard sauce 🌿

Beetroot Wellington £18.95

Buttered new potatoes, braised red cabbage, roasted heritage carrots and mushroom jus 🌿 🥑

Pan seared duck breast £20.95

Boulangère potatoes, sautéed kale and a black cherry sauce 🌿

We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly

🌿 Vegetarian

🌿 Vegetarian available

🌿 Gluten free

🌿 Gluten free available

🌿 Vegan

🌿 Vegan available

🌿 Nuts

🌿 Dairy free

🌿 Dairy free available