



New Year's Eve

PARTY NIGHT MENU
3 COURSES FOR £75 PER PERSON



Starters



WILD MUSHROOM & BLACK GARLIC ARANCINI V

SMOKED SALMON PARCEL GI

filled with chive cream cheese

SALT & PEPPER KING PRAWNS AND CALAMARI DI | GI

with citrus mayonnaise

ROASTED VEGETABLE BRUSCHETTA VG



Mains

GRILLED SALMON GI

with king prawn risotto

DUCK BREAST DI

with balsamic and red wine sauce, crispy potatoes and red cabbage

SIRLOIN STEAK WITH PIZZAIOLA SAUCE DI | GI

served with fries and a rocket and Parmesan salad

ROASTED CAULIFLOWER VG

served with pesto gnocchi and garlic bread

Desserts



RASPBERRY & WHITE CHOCOLATE ROULADE

with Chambord cream

NUTELLA & OREO CALZONE

with triple chocolate ice cream

TIRAMISU CHEESECAKE

with chocolate and hazelnut ice cream

STICKY TOFFEE PUDDING VG

with dairy-free ice cream



V – Vegetarian | VG – Vegan | GI – Gluten Intolerant | DI – Dairy Intolerant



NEW YEAR'S EVE



LITTLE ACORNS MENU
3 COURSES FOR £37.50 PER PERSON





Starters

TOMATO BRUSCHETTA VG DI

BUTTERMILK CHICKEN BITES GI
with marinara sauce

CRISPY MOZZARELLA STICKS
with mayonnaise



Mains

PEPPERONI PIZZA

SPAGHETTI CARBONARA

BUBBLE SHRIMP
with crispy fries, vegetables and lemon mayonnaise

ROASTED TOMATO PASTA SAUCE VG
with penne and garlic bread



Desserts

CHOCOLATE OREO DIRT PIE

WINTER BERRY SUNDAE
with vanilla ice cream and a flake

BANOFFEE CHEESECAKE V
with dairy free ice cream

CHOCOLATE BROWNIE
with vanilla ice cream

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