

NEW YEAR'S EVE PROGRAMME

OPENER

CAULIFLOWER AND BLUE CHEESE SOUP

served with crispy cauliflower wings

CORN FRITTERS

delicious vegan corn fritters served with roasted bell peppers, spring onion, coconut & sweet chilli sauce

GRILLED HALLOUMI SALAD (GF)

grilled halloumi cheese and bell peppers served with pesto sauce

HARD ROCK PRAWN COCKTAIL (ASK FOR GF)

succulent prawns coated in spicy thousand island dressing, topped with asparagus tips and smoked salmon served on crispy lettuce

INTERVAL ACT

RASPBERRY SORBET, PROSECCO AND PEACH PUREE

HEADLINER

24-KARAT GOLD LEAF STEAK BURGER (ASK FOR GF)

fresh steak burger, topped with 24-karat gold leaf, served with cheddar cheese, leaf lettuce, vine ripened tomato and red onion, served with crisp golden french fries*

GRILLED NEW YORK STRIP STEAK (ASK FOR GF)

topped with herb butter, served with crisp golden french fries and panache of seasonal vegetables*

PAN FRIED WARM SEA BASS FILLET (GF)

squashed potatoes, tender steam broccoli served with creamy lemon sauce

CAULIFLOWER STEAK

slowly marinated in house steak sauce, roasted bell peppers, Mediterranean hummus and fries

HALF ROAST CHICKEN SUPREME (ASK FOR GF)

topped with herb butter, served with crisp golden french fries and panache of seasonal vegetables

THE ENCORE

BAKED VANILLA CHEESECAKE

marinated strawberries

HOLIDAY BROWNIE (ASK FOR GF)


warm chocolate brownie with peppermint white chocolate sauce, whipped cream and crushed candy canes

VEGAN ICE CREAM (GF)

salted caramel / vanilla ice cream

BISCUIT CHEESECAKE

crispy caramelised biscuit crumb, layered with smooth vegan cheese and baked with a triple helping of Biscoff-swirls spread, topped with sauce and lashings of crumbs

 is suitable for vegetarians  is suitable for vegans and (GF) is gluten free

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, **please ensure that your server is aware at the time of order.** Because we rely on our suppliers for accurate information, our made from scratch menu and normal kitchen operations involving shared cooking and preparations areas, including common fryer oil, we cannot completely eliminate the risk of food items coming in contact with other food products or the risk of inaccurate allergen information being provided to us. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.* Contains nuts or seeds. * These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please talk to your server to arrange any dietary needs. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. A discretionary 13.5% service charge will be added to your bill.