



NEW YEARS EVE

1970/1980'S THEMED PARTY

TICKETED EVENT ONLY



GOURMET BUFFET ~ £40.00 PER PERSON

CURED MEATS ~ SMOKED SALMON, MARINATED OLIVES,
TOMATOES & HOUSE BAKED BREAD
MANCHEGO CHEESE & MARINATED PINEAPPLE SKEWERS (V)
CROSTINI SELECTION ~ WILD MUSHROOM AND BLUE
CHEESE (V), ARTICHOKE AND ROCKET PESTO (V), NDUJA
AND TELAGIO
CORONATION STYLE FRIED CHICKEN WITH
MANGO & CHILLI SAUCE
STICKY HONEY, LEMON & BLACK PEPPER CHICKEN SKEWERS
OPEN STEAK AND CARAMELIZED ONION SLIDER WITH
CHIPOTLE MAYO
SLOW BRAISED BEEF BOURGUIGNON
CAJUN STYLE SALMON KEBABS WITH RANCH DRESSING
CRAB & CRAYFISH VOL AU VENTS WITH CAVIAR AND CRÈME
FRAICHE
LOBSTER AND PRAWN MACARONI CHEESE
MUSHROOM, SPINACH AND GOATS CHEESE RISOTTO (V)
GREEK STYLE SALAD WITH BALSAMIC AND LEMON
DRESSING (V)
PATATAS BRAVAS WITH ROASTED GARLIC AIOLI (V)
SKIN ON SEA SALT FRIES (V)
GREEN BEANS AND SUGAR SNAPS IN A CAFÉ DE PARIS
BUTTER (V)
CAULIFLOWER CHEESE WITH TRUFFLE AND PARMESAN (V)
CHOCOLATE & GUINNESS CAKE
WHITE CHOCOLATE FUDGE
LEMON & ORANGE TART
CINNAMON DOUGHNUTS
ASSORTED MACARONS



1970/1980'S THEMED MUSIC
● FANCY DRESS OPTIONAL
● PRIZE FOR BEST DRESSED COUPLE
● GLASS OF BUBBLY AT MIDNIGHT
● PROSECCO & SHOT BAR