



## 3 Course New Years Eve Menu - £40

Come and celebrate the New Year with us with this spectacular menu, including a glass of prosecco on arrival and entry into our nightclub to enter 2026 in style all for just £40!

Please note that this menu MUST be booked in advance and will require a £10pp non-refundable deposit to book, followed by a pre-order of your meal choices/full payment no later than 2 weeks prior to attending. Please specify you would like this menu when booking.

### STARTERS

#### SHELL ON KING PRAWNS

IN A WHITE WINE, GARLIC, AND CHILLI SAUCE

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#### ANTIPASTI BOARD

WITH SICILIAN OLIVES, HONEY OLIVE OIL,  
DOLCE LATTE, ITALIAN HAMS, AND SALAMI

WITH OUR HOMEMADE BREAD

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#### BURRATA

WITH CHERRY TOMATOES, BASIL, AND A  
GARLIC OLIVE

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#### AUBERGINE PARMIGIANA

(VEGAN)

### DESSERTS

TRADITIONAL TIRAMISU- WITH A PISTACHIO  
CREAM

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RUM BABA - SERVED WITH OUR  
HOMEMADE GELATO

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PISTACHIO AND ALMOND TART - SERVED WITH  
OUR HOMEMADE GELATO

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GELATOS - PISTACHIO, SALTED CARAMEL,  
WHITE CHOCOLATE AND RASPBERRY AND  
TUSCAN VANILLA

### MAINS

#### NDUJA PIZZA

TOMATO, FIOR DI LATTE CHEESE,  
NAPOLETANA SAUSAGE, SALAMI, NDUJA SPICY  
SAUSAGE, BASIL EXTRA VIRGIN OLIVE OIL

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#### KING PRAWN AND CRAB PARPADELLE

IN A ROASTED GARLIC VERMOUTH SAUCE.

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#### 8 OZ KENTISH FILLET STEAK

WITH HOMEMADE STYLE CHIPS WITH SALAD  
AND A BLACK PEPPERCORN SAUCE.

( £12 SUPPLEMENT)

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ARTISAN PEA AND SHALLOT VEGAN RAVIOLI  
TOSSED IN OUR VEGAN SAGE BUTTER SAUCE.

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#### GOATS CHEESE AND ROASTED BEETROOT SALAD

WITH FIGS, OLIVES, AND PUMPKIN SEEDS, IN  
OUR HONEY AND FIG DRESSING.

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#### CHICKEN MILANESE

WITH SPAGHETTI AMATRICANA