

New Year's Eve Menu

For New Year's Eve our head chef, Jim Mulholland has prepared a unique gastronomic experience to celebrate the New Year. Enjoy this carefully balanced menu that allows you to journey through a number of dishes that reflect the best local seasonal produce, paired with a flight of wines specially chosen by GreatVine Wines.

New Year's Eve 7 Course Tasting Menu

£74.95 including wines or £54.95 food only per person

Arrival 7pm - Mulled wine served on arrival - seated at 7.30 pm

Oysters with Veal Shin Consommé, Horseradish Jelly
Montagner Prosecco DOCG Valdobbiadene Superiore Extra Dry

Duck Ham, Picked Cranberries, Compressed Pear, Watermelon
Château Ballan-Larquette ~ Rosé Still and dry Bordeaux

King Crab, Micro Herb Salad, Tomato Bouillabaisse
Anselmi San Vincenzo 2016

Green Tea, Apple, Lime

Loin of Wild Venison Fermented Cherries & Wood Ruff, Goose Sausage
Passo Antico Sardinian Appassimento

Blood Orange
Paladin Bosco Del Merlo Passito

Young Buck Cheese & Crackers
Quinta do Noval LVB Port, Portugal

A Square of Abernethy Fudge
Tea or coffee

Relax and be entertained with our live music from the Lagan Band Duo and then celebrate with a glass of George Cartier Champagne at midnight. Music until 1am.

Overnight Stay – Enjoy all of the above together with an overnight stay and breakfast the following morning for just £229 per couple or £149 in a single room. A non refundable deposit of £50.00 per person is required at the time of booking and the balance is required before 22nd December 2017. This applies to both restaurant and overnight reservations. Please advise when booking if you have any special dietary requirements.