



## 3 Course New Years Eve Menu - £45

**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 £45!**

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**

TOSSSED 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