



NEW YEAR EVE DINNER



STARTERS

SALMON GRAVALAX | 16.50

Cured salmon in beetroot served
with pickled red onions asparagus and goat cheese

CRISPY PORK BELLY | 14.50

Vodka, Giffard Lavender syrup, Royal Guava syrup,
Lime Juice & Soda

MAIN COURSE

STUFFED PUMPKIN | 24.50

Baked pumpkin stuffed with king prawns and creamy cheese
served with farofa and pilaf rice with peanuts and coriander

CRUSTED GROUPER FILLET | 28.50

Crusted grouper with aromatic herbs
and pistachio served with grilled pumpkin

LAMB SHOULDER | 33.50

Slow cooked stuffed Lamb shoulder with chestnuts and
feta cheese served with baby carrots and jus reduction

DESSERT

CRANBERRY PAVLOVA | 11.00

Meringue with cream & jewel- red cranberries



Allergies & Intolerances

Kindly note that our kitchen handles Allergens such as Gluten, Soya, Eggs, Milk,
Fish, Crustaceans, Molluscs, Sulphites, Sesame, Celery, Mustard, Peanuts, Lupin, Tree Nuts.
Please notify your server of your allergies so that we take extra care when preparing your meal.