
NEW YEAR'S EVE MENU

4 COURSES, PROSECCO, DJ & FIREWORKS £250 PER PERSON

FOR THE TABLE

Cured meats, olives, buffalo mozzarella, sun-dried tomatoes, ciabatta & tapenade *vegetarian option available*

TO START

SPICED PUMPKIN SOUP [VE]

Sage, chestnuts & sourdough

HOT SMOKED SALMON

Whipped ricotta, pickled cucumber & focaccia

CHICKEN LIVER PARFAIT

Quince jelly, pickles & sourdough

MAINS

ROAST ESCALOPE OF TURKEY

Pigs in blankets, Brussel sprouts, spiced red cabbage, rosemary roasted new potatoes & gravy

WILD MUSHROOM RISOTTO [VE]

Truffle cream sauce, crispy sage & chestnuts

PAN-ROASTED SEABREAM

Celeriac, new potatoes, samphire, gremolata

PUDDINGS

WARM PANETTONE [VG]

Mascarpone & orange cream

STICKY TOFFEE PUDDING [VG]

Honeycomb, vanilla ice cream, toffee sauce

CHOCOLATE BROWNIE [VE]

Vanilla cream, cranberries & mixed nuts



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[VE] SUITABLE FOR VEGANS [VG] SUITABLE FOR VEGETARIANS.

Due to the presence of nuts and gluten in some products in the kitchen there is a small possibility that nut and gluten traces may be found in any menu item. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today. Thank you from the team.