

New Years Eve

Tapas Menu

£49.95 PER PERSON

KOREAN FRIED CHICKEN BITES

Crispy, tender chicken thighs cooked to perfection and tossed in a mouth-watering sweet, spicy and savoury Korean gochujang sauce. Finished with a sprinkle of sesame seeds and scallions for a burst of flavours in every bite

GOL GUPPA POPS

Crispy, bite-sized spheres filled with tempered potato, tangy tamarind chutney, spiced mint water, and a hint of fresh herbs. These playful pops burst with flavour, offering a refreshing mix of sour, spicy, and sweet in every mouthful. Served cold

SAMOSA CHAAT

A vibrant, savoury delight of golden samosas on a bed of mildly spiced chickpeas. Topped with tangy tamarind and mint chutneys and sweet yogurt

LOBSTER THERMIDOR AND FRITES

Succulent lobster in a rich, creamy thermidor sauce with a hint of dijon mustard and cognac, served in its shell. Gratinated with cheese and served with frites, this elegant dish combines classic french flavours with a modern twist, delivering a luxurious taste experience in every bite.

CHIMICHURRI STEAK

Grilled steak on a bed of rocket with chimichurri, parmesan shavings and drizzled with balsamic glaze

LAMB RUMP

Tender, succulent lamb rump served pink, on a bed of creamy mashed potatoes. Served with seasonal vegetables and finished with a rich, velvety red wine jus

MINI TIRAMISU

A delicate, bite-sized version of the classic Italian dessert, featuring layer of espresso-soaked ladyfingers and silky mascarpone cream, dusted with fine cocoa powder