

NEW YEAR'S EVE

Our Head Chef Harry has put together an amazing 7 course menu to see in the New Year!

Set 7 course menu
£90 per person, from 7:30pm

Including a cocktail on arrival

CANAPÉS

Sun blushed tomato arancini

Salt cod croquettes

Mini Yorkshire pudding & roast beef

AMUSE-BOUCHE

Spiced gazpacho

STARTER

Crispy lamb scrumpet, quail egg, sauce gribiche

FISH COURSE

Butter poached halibut, chicken mousseline, lobster sauce

MEAT COURSE

Beef Wellington, king oyster mushroom, parsnip puree & port jus

DESSERT

Baked Alaska, hazelnut praline

TO FINISH

Petit fours & dark cherry bellini

All set menu bookings require a non-refundable £10 deposit per head to secure the reservation.

It's party season and we have the space and layout to keep everyone happy, whatever your individual needs.

We love larger parties and want to help make your big group have an awesome time!
So, if you want to chat through any specific requirements feel free to give us a call on 01489 861383.

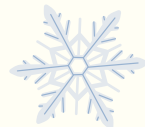
If you have any allergens in your party let us know so we can work out how to suit your needs - the allergen QR code is below.

Finally, we work with fresh food and whilst we are confident in our menu availability, occasionally our chefs have to adapt the menu slightly if there are unavoidable supply chain shortages in December.



Scan the QR code for full allergen menu.

TO BOOK NOW PLEASE HEAD TO
peatspadeinn.co.uk



🌿 Vegetarian 🌱 Vegan

A discretionary service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.

