



HOTROCKS

New Year's Eve Set Menu

£70 PER PERSON

FREE GLASS OF PROSECCO ON ARRIVAL

PARTY WITH US AND OUR DJ UNTIL 2AM!

OUR SET MENU IS £70 PER PERSON WITH A **FREE GLASS OF PROSECCO ON ARRIVAL**

STARTERS

BAKED CAMEMBERT WITH WALNUT AND FIG

Baked Camembert infused with a touch of champagne. Served warm, with a fig and walnut chutney for a festive touch.

SMOKED SALMON AND AVOCADO TARTARE

Finely chopped smoked salmon mixed with avocado, cream cheese, chives, a squeeze of lemon and fresh dill. Served with toasted baguette and garlic butter.

WILD MUSHROOM ARANCINI

Crispy deep-fried risotto balls, filled with a creamy blend of wild mushrooms and mozzarella. Served with a truffle aioli dipping sauce for an elegant touch.

HONEY-GLAZED CHICKEN SKEWERS

Tender grilled chicken marinated in chilli and garlic, glazed with a sweet honey-ginger sauce. Topped with sesame seeds and spring onions, and served with lime wedges.

MAIN COURSE (served with Mashed Potato or French Fries)

SURF AND TURF

Rib-eye steak and king prawn duo with truffle mashed potato or fries, and chilli lemon butter. This dish provides the best of both worlds; land and sea, making it a decadent choice for a celebratory dinner.

SEA BASS WITH CREAMY POLENTA AND GREEN PEPPERCORN GRAVY

Grilled sea bass fillet served on top of a creamy polenta, paired with green peppercorn gravy. The polenta adds a rich, creamy base that perfectly complements the delicate flavour of the sea bass.

STUFFED PORTOBELLO MUSHROOMS WITH TRUFFLE MASHED POTATO AND CHIMICHURRI

Large portobello mushrooms stuffed with a blend of couscous, sun-dried tomatoes, garlic, and feta cheese, roasted until tender.

BLUE CHEESE BEEF BURGER AND FRENCH FRIES

Blue cheese beef burger topped with caramelised mushrooms, rocket, and garlic aioli. Served in a toasted bun.

DESSERTS

CHAMPAGNE PANNA COTTA WITH GOLD LEAF

A luxurious panna cotta infused with champagne; it perfectly embodies the spirit of New Year's. Garnished with edible gold leaf and candied kumquats, adding an elegant touch.

BAILEYS IRISH CREAM LAVA CAKE

With a molten Baileys Irish Cream ganache centre. Served with a drizzle of coffee caramel sauce and vanilla ice cream. Garnished with cocoa powder and chocolate curls.