



Sevine

NEW YEAR'S EVE MENU

LIVE DJ, DANCING UNTIL 1 AM, WITH CONFETTI CANNONS TO BIG BEN'S CHIMES

£75 PER ADULT DEPOSIT REQUIRED AT BOOKING

WELCOME EXPERIENCE

A glass of Prosecco on arrival

STARTERS

KING PRAWNS

Sautéed in tomato and garlic herb butter with a hint of chilli, served with a lemon wedge.

BEEF CARPACCIO

Thinly sliced beef with arugula, Parmesan shavings, capers, and a drizzle of truffle oil.

ARANCINI

Crispy risotto balls filled with mozzarella served with a rich tomato sauce.

PAN-FRIED SCALLOPS

Served on a bed of pea purée with crispy pancetta and a balsamic reduction.

AUBERGINE RATATOUILLE (V)

Slow-cooked aubergine, courgette, peppers, and tomatoes in a rich herb sauce, served with toasted pitta.

MAINS

CHICKEN BALLOTINE

Stuffed with spinach and ricotta, served with creamy mashed potatoes and a wild mushroom sauce.

SLOW-COOKED LAMB SHANK

Braised in red wine and rosemary, accompanied by roasted root vegetables and mint gravy with creamy mashed potato.

GRILLED SALMON FILLET

Served with crushed new potatoes, sautéed mixed vegetables, and a dill butter sauce.

BUTTERNUT SQUASH AND SPINACH LASAGNE

Layers of roasted butternut squash, spinach, and béchamel sauce, baked until golden.

FILLET STEAK (£5 SUPPLEMENT)

Cooked to your liking, served with hand-cut chips, grilled portobello mushroom, and peppercorn sauce.

VEGAN WELLINGTON (V)

Puff pastry filled with a mixture of roasted butternut squash, chestnuts, mushrooms, and spinach, served with roasted potatoes, Brussels sprouts, and a rich vegan gravy

DESSERTS

PISTACHIO CAKE

With a raspberry coulis and crushed pistachios.

HAZELNUT CHOCOLATE CAKE

Served with a scoop of vanilla ice cream.

CLASSIC TIRAMISU

Layers of coffee-soaked sponge and mascarpone cream.

RED VELVET CAKE

With cream cheese frosting and a berry compote.