

HIGH ROCKS RESTAURANT

YEAR'S EVE 2025

DINNER & DISCO PARTY

Glass of Prosecco & Canapes served at your table on arrival

Arrival from 7.30 pm Dinner served at 8.30 pm

SMOKED DUCK SALAD

with fennel and orange segments, honey and lemon dressing (DF & GF)

TIMBALE OF SMOKED SALMON

filled with prawns in lemon & chive mayonnaise (DF & GF)

ITALIAN SALAD

*rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives & capers,
with Balsamic and olive oil dressing* (V VG DF GF)

KING PRAWNS

*tomato & white wine sauce with finely diced red & green peppers,
chilli, garlic & shallots* (DF & GF)

SALMON IN PUFF PASTRY WITH SPINACH

served on a cheesy mornay sauce

RACK OF LAMB

*pasted with French mustard & coated with herbs and breadcrumbs, sliced
& served with a Madeira sauce*

FILLET STEAK MONACO

*fillet steak wrapped in pancetta and served on a crouton in a sherry
& cream sauce with asparagus*

above main courses served with Vegetables & Potatoes

PROVENCALE RISOTTO

*tomato risotto with ratatouille in a green pepper,
broccoli & grilled polenta wedges* (V VG GF DF)

LEMON MERINGUE PIE

*sweet shortcrust pastry case filled with home made lemon curd
& topped with meringue* (V)

DARK CHOCOLATE MOUSSE

with marinated cherries & blackberry compote (V VG GF DF)

VANILLA CHEESECAKE

on a biscuit base, with seasonal mixed berry fruit compote (V)

ENGLISH & CONTINENTAL CHEESES

with red onion jam, grapes, celery & biscuits (V)

V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy Free

Coffee & Petits Fours

After Dinner; DISCO UNTIL 1 am

£79.50 per person

Bookings taken with £30 per person deposit (non refundable)

Food order required by email no later than 28.12.2025.

Only those booked in for the Dinner may attend the event.

Balance payable on the evening. 12½ % service charge will be added to your bill.

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