



New Years Eve 2023

Featuring a live performance by the talented singer

JASON ALLEN

Followed by a Disco until 2am

Doors Open at 7:30pm

A Glass of Prosecco on Arrival

Dinner served at 8pm

MIXED HORS D'OEUVRES

prawns in Marie Rose sauce, egg mayonnaise, marinated anchovies,
Parma ham, smoked salmon, Russian salad and cole slaw (gf df)

GAME & PORK TERRINE

served with toasted brioche and red onion relish

ITALIAN SALAD

rocket, cherry tomatoes, olives, capers, butter beans & avocado,
dressed with olive oil and balsamic vinegar (v veg gf df)

BREAST OF CHICKEN

stuffed with creamed cheese & chives, served on a cream & white wine sauce,
with a julienne of Parma ham (gf)

STEAK DIANE

flattened sirloin steak pasted with French mustard and cooked with
Brandy, Worcester sauce, onions, cream, and sliced mushrooms

PUFF PASTRY PARCEL

vegan puff pastry filled with ratatouille & red kidney beans,
served on a tomato sauce (v veg df)

LIMONCELLO PANNA COTTA

cooked cream dessert with Limoncello syrup & fresh raspberries (gf)

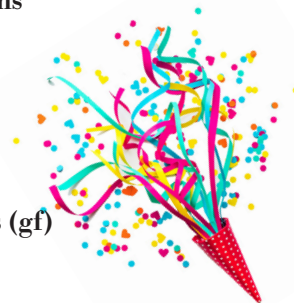
POACHED PEAR

in mulled wine syrup with fresh orange segments,
served with dairy free vegan vanilla ice cream (v veg gf df)

CHEESE & BISCUITS

Cashel blue, Cornish Yarg, Lord London, Chevre Goats cheese &
Mayfield, with quince, red onion relish and assorted biscuits (v)

COFFEE & PETIT FOURS



Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces
v = vegetarian veg = vegan df = dairy free gf = gluten free

£85.00

Deposit of £30 per person required for New Year's Eve bookings
(deposits non-refundable in the event of cancellation, reduction in numbers or non-attendance)

Pre-order required no later than the 20th December

Balance payable on the night.

10% discretionary service charge will be added to your bill on the night.

Dress Code; Smart Over 16s Only (regrettably this event is not for children)

Only those booked in are allowed to attend the event.

High Rocks, High Rocks Lane, Tunbridge Wells, TN3 9JJ

Tel: 01892 515532 Email: info@highrocks.co.uk