1.
SOMEWHERE HIGH
ABOVE MANCHESTER

20.
STORIES

2025 New Years Eve Menu

SAMPLE MENU

STARTERS

Confit Duck & duck liver pressé, beetroot, apple, endive, toasted brioche

Seared king scallops, haggis, neeps & tatties, whisky cream

Chickpea & herb panisse, artichoke barigoule, shallot, frisee, black truffle (Vg)

MAINS

Grilled fillet of beef, pommes anna, braised Roscoff, watercress, red wine jus

Seared sea bass, pomme puree, fine herbs, caviar, lobster bisque

Salt baked celeriac wellington, caramelised cauliflower, turnip, wild mushrooms (Vg)

DESSERTS

Black forest gateaux', cherry Sorbet (vg)

Lemon meringue tart, passionfruit & coconut sorbet

Tunworth, apricot chutney, celery butter, chickpea crackers

Available on 31st of December at 17.30 & 20.00

Standard early sitting 150.00 per person

VIP Window early sitting 250.00 per person

Standard late sitting 200.00 per person

VIP Window late sitting 300.00 per person

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day. 13.5% service charge will be added to your bill. Please note that we are a cashless venue.