

NEW YEAR'S EVE MENU 2021

75.00 / person

With a glass of prosecco on arrival and one house drink (beer, wine or soft drink)

APPETISER

Cream Of Carrot Soup with fresh coriander
Mixed Marinated Olives

STARTERS

Tiger Prawns, pan fried with fresh chilli and garlic, served with bread
House Cured Gin Salmon, pickled cucumber and crème fraiche
Shallow Fried Duck Gyoza, hoisin and cranberry sauce (vegan gyoza option available)
Homemade Aubergine Caviar, salmorejo sauce and crispy flatbread

MAINS

Fillet of Salmon
Pan-fried and roasted with tiger prawns, fresh chilli and garlic, cauliflower, broccoli and carrots with your choice of fries, rice or salad

Fillet of Seabass
Pan-fried and roasted with tiger prawns, fresh chilli and garlic, cauliflower, broccoli and carrots with your choice of fries, rice or salad

Surf & Turf
10oz rib eye cooked your way with half American lobster, garlic butter and a side of fries, rice or salad

Confit Duck Roast
Confit duck leg, braised red cabbage, gratin dauphinois, cauliflower, carrots, broccoli and red wine jus

Pork Belly Roast
Slow cooked pork belly, braised red cabbage, creamy mash, green beans and red wine jus

Rocka Vegan Thai Curry [gf/vg]
Roasted pumpkin, rich curry sauce, coconut rice, green beans, broccoli and chickpeas with fresh chilli and spring onions

DESSERTS

PannaRocka
Creamy panna cotta with berry compote and edible flowers

Rocka New Year's Chocolate Tart [gf/vg]
Rich and indulgent dark chocolate tart served with coconut ice cream and orange zest

Apple and Rhubarb Crumble
Home-made apple and rhubarb compote with crispy crumble and very vanilla ice cream

Coconut Ice Cream [gf]
Black and white coconut ice cream (vegan option white coconut ice cream only)

A selection of coffee and teas are available or indulge in an after dinner Rocka shot