

NEW YEAR'S EVE

at Rockwater

ON THE ROOF TERRACE

£105 per person

Glass of Louis Roederer Champagne

PARSNIP, APPLE & CELERIAC SOUP

SMOKED CONFIT SALMON

Pickled Cucumber, Samphire, Apple Balsamic, Apricot Chutney

BEEF WELLINGTON

*Pomme Purée, Shaved Truffle, Purple Sprouting Broccoli,
Red Wine Jus*

GINGERBREAD CRÈME BRÛLÉE

Spiced Shortbread, Winter Berry Compote

ALLERGENS

(*) NO GLUTEN CONTAINING INGREDIENTS (PB) PLANT-BASED (N) CONTAINS NUTS

An optional service of 12.5 % will be added to your bill. Please inform a member of our team of any allergies or dietary requirements. We run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free from unintentional allergens, namely sesame, soya, crustaceans and fish due to cross contamination. Please note this menu is seasonal and subject to change. We are a cashless venue



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WILD MUSHROOM RISOTTO

Roasted Shiitake, Shaved Truffle, Sage Oil **N***

GRILLED CAULIFLOWER

Roast Chicory, Walnut and Currant Pesto, Parsley Oil **N***

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