NEW YEAR'S EVE 2026

THREE COURSE SET MENU £90 per person

INCLUDES A COMPLIMENTARY GLASS OF PROSECCO

WHILST ENJOYING OUR CHOSEN ENTERTAINMENT INCLUDING A DJ & BONGO PLAYER

STARTERS

CHOOSE ONE

MIXED OLIVES (VG)(G)
Assorted olives.

HUMMUS (VG)(SE)
Chickpeas, tahini, parsley, virgin olive oil with sourdough bread

BRUSCHETTA (V)(G)(D)
Ciabatta topped with cream cheese, cherry tomatoes, basil, red onion, garlic, balsamic vinegar and olive oil.

FILO CHEESE PASTRY (V)(G)(D)
Spinach, feta, parsley, and onion served with sweet chilli sauce.

GRILLED HALLOUMI (V)(D)
Served with a sweet fig jam.

CHICKEN & MUSHROOM CROQUETTES (G)(D)
Shredded chicken, mushroom, onion, garlic, bechamel sauce, parmesan, thyme, chives, served with garlic aioli sauce.

CALAMARI (G)(S)
Crispy fried calamari served with sweet chilli sauce.

SCALLOPS (S)(D)
Pan-seared scallops with spicy pepper puree and caviar.

SIDES

AVAILABLE AT OUR USUAL PRICES

SAUTÉED MIXED VEGETABLES	8
CHIPS	5
CREAMY MASH POTATO	5
SWEET POTATO FRIES	5
ASPARAGUS	6
MAC & CHEESE (V)(G)(D)	8
TENDERSTEM BROCCOLI	5
ROASTED BABY POTATOES	5
TRUFFLE & PARMESAN FRIES (V)(D)	9
CAULIFLOWER CHEESE	7.5

MAIN COURSES

CHOOSE ONE

BEEF RIBS (D)
Slow-roasted beef ribs, tenderstem broccoli, mashed potato, gravy and BBQ sauce.

RIBEYE STEAK (D)
Grilled portobello mushroom, asparagus, and roasted cherry tomatoes served with chips.

JUMBO PRAWNS (S)(D)
Butter, garlic, parsley, white wine, and lemon juice with baby vegetables.

LAMB CHOPS
Grilled lamb cutlets served with mixed baby vegetables and gravy.

GRILLED CHICKEN THIGH (D)
Served on a bed of creamy mashed potato with tenderstem broccoli and roasted cherry tomatoes.

CHICKEN ASPARAGUS (D)
Sauteed baby potato, asparagus, creamy garlic mushroom sauce, served with cherry tomatoes

FILLET OF SEABASS (S)(D)
Pan-seared fillets on creamy garlic, turmeric, vegetables with baby potatoes and lime.

SPAGHETTI CARBONARA (G)(D)
Crispy smoked pancetta, parsley, double cream, egg yolk, and parmesan cheese.

CHICKEN MILANESE (G)(D)
Chicken escalope served on a bed of penne pasta in a creamy Napolitana sauce with parmesan.

CREAMY TRUFFLE PENNE (G)(D)
Grilled chicken breast, portobello mushrooms, truffle oil, and truffle paste in a white wine sauce with parmesan

HALLOUMI BURGER (V)(G)(D)
Smashed avocado, lettuce, sun-dried tomato, red onion, and sweet chilli sauce in a brioche bun.

DESSERTS

CHOOSE ONE

CHEESECAKE OF THE WEEK (V)
Ask for the flavour of the week.

STICKY TOFFEE PUDDING
Warm date sponge with toffee sauce served with vanilla ice-cream.

BANOFFEE PIE
Caramelised bananas, silky toffee, cream and a butter biscuit crumb.

ETON MESS
Crushed meringue, cream, fresh strawberries and coulis sauce.

APPLE PIE
Traditional apple pie served with vanilla ice-cream and a choice of custard or toffee sauce.

ICE CREAM
Vanilla, chocolate or rum raisin.

SORBET
Raspberry or lemon.

CHILDREN'S MENU

THREE COURSE £25

STARTERS

HUMMUS & BREAD (V)

MAINS

CHICKEN TENDERS WITH CHIPS (G)

TOMATO PENNE PASTA (G)(D)

MINI BURGER WITH FRIES (G)(D)

DESSERTS

ICE CREAM *or* **CHOCOLATE BROWNIE WITH ICE CREAM**

Food Allergies and Intolerances : (V) Vegetarian • (VG) Vegan • (G) Gluten • (GF) Gluten Free • (D) Dairy • (E) Egg • (SE) Sesame • (S) Soya • (Mu) Mustard • (N) Nuts • (F) Fish • (CR) Crustaceans

Please speak to our staff about the ingredients in your meal, when making your order. Thank you. All Prices Include VAT - A discretionary service charge of 10% will be added to your bill.



ARIA S

NEW YEAR'S EVE MENU