

NEW YEAR'S EVE



CHAMPAGNE ON ARRIVAL

FRENCH ONION ROLLS

with beef dripping and gruyere wafer.

PAN SEARED PIGEON BREAST

with charred beetroot, lentil jus and balsamic onion.

SLOW ROAST BELLY PORK

with confit shoulder, sweet potato fondant, hispi cabbage and pancetta.

DARK CHOCOLATE TART

with coffee cream and marmalade purée

ROQUEFORT AND COMTE CHEESE

with apple chutney and fruit and nut biscuits.

Dietary requirements can be catered for on request.

RED CARPET · TOASTMASTER · TABLE SERVICE · 5 COURSES · JOSEPH PERRIER CUVÉE ROYALE CHAMPAGNE · BAG PIPER

A perfect evening to see in 2021, at Caffè Grande Abaco with your family and friends.

£45 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS