

NEW YEAR'S EVE 2026

THURSDAY 31 DECEMBER - ARRIVAL 8PM

WELCOME COCKTAIL

*Red wine poached pear baked with feta and spinach mousse
with a hot honey balsamic dressing*

*Oak smoked salmon, fennel and cucumber terrine with a truffle
cream vinaigrette guacamole and sourdough crostinis*

*Roast rump of lamb with a confit fritter steamed root vegetable
pudding, braised red cabbage and a madeira jus*

*Raspberry meringue roulade with a lemon
and ginger curd and cocoa syrup*

Vegetarian or allergen alternatives available - please mention when booking

TABLE SERVICE · 4 COURSES · JOSEPH PERRIER CUVÉE ROYALE CHAMPAGNE · BAG PIPER

A perfect evening to see in 2027, at Caffè Grande Abaco with your family and friends.

£75 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS