The Final Act

90.00 PER PERSON

Four-course set menu · Live band · DJ ·
Before the curtains close on 2026. Make it iconic.

Appetisers

CHAMPAGNE CASTELNAU RESERVE BRUT 125ml

Canapes

SEARED TUNA
Wasabi & avocado

CRISPY BUTTERNUT SQUASH VG
Nori salt & chilli jam

Starters

WAGYU GYOZA
Chilli vinegar, soy & sweet potato puree

HERITAGE BEETROOT VG
Red miso dressing & toasted walnuts

CRISPY FRIED CHILLI SQUID
Thai herbs, noodle salad & sweet chilli

SPICY LOBSTER TACO
Ají amarillo, avocado & lime

Mains

Sides For The Table:
Sticky rice, beef dripping chips, grilled broccoli crispy garlic & chilli

HIGHLAND DUCK BREAST
Potato mille-feuille & rosemary sauce

MISO BLACK COD
Pickled red onions & sticky rice

FILET MIGNON
Fillet steak, madeira sauce, wild mushrooms & truffled cream potatoes

CRISPY TOFU ASIAN SALAD VG
Thai herb salad, sugar snap peas, spring onion, beansprouts, pink grapefruit, red chilli, coriander, mint, soy & Asian dressing

Cheese Course

ARTISAN BRITISH CHEESE
A selection of artisan cheeses to share, with quince jelly, grapes & biscuits

Desserts

WARM CHOCOLATE FONDANT V
Vanilla ice cream, shortbread crumb

STICKY TOFFEE PUDDING V
Candied pecans, vanilla ice cream

LEMON POSSET V
Set citrus cream, fresh raspberry, raspberry couli, honeycomb & mint

PASSION FRUIT CRÈME BRULEE V
Passion fruit & vanilla set custard, with a crisp caramel top

THE FINAL ACT

NEW YEARS EVE



RESTAURANT

RBG

BAR + GRILL