COAST
BAR | BRASSERIE

NEW YEAR'S EVE 2026

3 course, £67 per person | 2 course £58 per person
Welcome glass of Prosecco

Live Jazz Entertainment by Rebecca Forrest 19:30-22:00



AMUSE BOUCHE

Manx cheddar and chive muffin (Gf, V)

STARTER

Chef's homemade carrot, ginger & cumin soup, grilled focaccia. (Df,GfA)

Lemon, thyme chicken mousse, toasted seed loaf, side salad. (GfA)

Cucumber, baby spinach and chive cream cheese roulade, soft herb pesto cream. (V, Gf)

MAIN COURSE

Roast rump of Manx lamb (Gf)
Champ mash, marinated julienne vegetables, minted jus

12 oz Manx ribeye steak (Gf)
Persil parsley potatoes, peppercorn cream sauce

Pan-fried seabass (Gf)
Crushed potato and sweet potato, wilted spinach, sun-dried tomatoes, salsa Verde

Wild mushroom risotto (Vg, Gf)
Served with crunchy marinated julienne vegetables

Grilled basil chicken (Gf)
Mediterranean marinated vegetables with olives and spinach, roasted new potatoes, rich red wine tomato ragout

All main courses served with a mélange of seasonal vegetables

DESSERT

Black forest cake
Manx double cream

Warm almond coconut syrup cake (Gf)
Vanilla ice cream

Duo of dark chocolate and rum, orange white chocolate mousse (GfA)
Minted short bread

Manx Cheese Plate (GfA)
Served with crackers, fresh grapes and home- made fruit chutney

FRIANDISE

Chocolate coated lemon flavoured meringue drops (Gf)

ALLERGENS

Gf=Gluten free | Df=Dairy free | V=Vegetarian | Vg=Vegan
GfA= Gluten free available

For further information regarding the ingredients used in any of these dishes, please contact us.

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