

Menu one £55pp

5:30pm-6:30pm Table will be allocated for a maximum of two hours.

The perfect way to start your New Year Eve Celebrations

To avoid disappointment on the evening we are asking
for pre orders for the whole party

Rafters Signature Bread & Hendo Butter

“Sheffield Tart”

To Start...

BBQ Loch Duart Salmon

Hendo Yaki, crème fraiche & cucumber

Moss Valley Pork Belly

cooked for 72 hours, choucroute & crackling

Yukon Gold Potato Dumplings

pumpkin & shitake mushroom

To Follow...

Fillet of Beef (£8 supplement)

smoked ox cheek, caramelised onion & bone marrow sauce

Corn Fed Chicken

confit cauliflower, leg meat tortellini & toasted almond sauce

Butternut Squash Wellington

Jerusalem artichoke, grain mustard sauce

To Finish...

72% dark chocolate Mousse

mandarin sorbet & douglas fir marshmallow

Apple Tarte Tartin

rosemary butterscotch sauce & brown sugar ice cream

Rafters Cheese Board

A selection of 3 cheeses tailored to your preference

homemade crackers, chutney and quince paste