

NYE 2019/2020

Menu one £60pp

5:30pm-6:00pm Table will be allocated for a maximum of two hours.

The perfect way to start your New Year's Eve Celebrations

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

Rafters Signature Bread & Hends Butter

"Sheffield Tart"

To Start...

Hand Dived Scallop Tartare

yuzu & cucumber

Moss Valley Pork Belly

cooked for 72 hours, fermented cabbage & maple

Slow Poached Copper Maran Egg

Jerusalem artichoke & cep ragu

To Follow...

Fillet of Beef

BBQ rib, red cabbage ketchup & bone marrow sauce
(£10 supplement)

BBQ Cornish Monkfish

confit cauliflower, leg meat ravioli & toasted almond sauce

Butternut Squash Wellington

hazelnut, nasturtium pesto & Mrs Kirkhams

To Finish...

72% Peruvian Chocolate Mousse

cherry & woodruff

Duck Egg Custard Tart

nutmeg, plum & apple

Rafters Cheese Board

A selection of 3 cheeses tailored to your preference
homemade crackers, chutney and quince paste