The Snowball New Years Dinner Menu 2026

Starter:
Beetroot with goat cream cheese, toasted pumpkin seeds, fig and pear marmalade, and cress.

Vegetarian/Vegan option:
Asparagus cream with tapioca - Spring salad, seed crispbread, Grana Padano flan, and herb oil

Main course:
Sirloin steak served with potato purée flavoured with confit garlic, haricots verts, pickled mushrooms, and red wine sauce.

Vegetarian/Vegan:
Juicy Marble (plant-based protein) served with potato purée flavored with confit garlic, haricots verts, pickled mushrooms, and a vegetarian red wine sauce.

Dessert:
Vanilla panna cotta with mango, raspberries, and roasted chocolate.

Vegan:
Vegan vanilla panna cotta with mango, raspberries, and roasted chocolate.