

NEO

DINING : COCKTAILS : EVENTS

# CHAMPAGNE & CATCH FRIDAYS

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# CHAMPAGNE & CATCH FRIDAYS

Indulge in a luxurious seafood experience & Champagne  
Only £49.99pp

## ARRIVAL

A classic cocktail of gin, champagne, lemon, and a hint of sweetness, offering a crisp and elegant beginning to your culinary journey.

### FRENCH 75 COCKTAIL

Gin, Fresh Lemon Juice, Sugar Syrup  
& Champagne

OR

### CHAMPAGNE CHARLES VALENDRAY

A crisp Brut Champagne, with notes of Grapefruit,  
Green Apple & Roasted Nut

## AMUSE

A combination of sweet white crab and pomegranate pearls atop delicate, golden blini.

### WHITE CRAB BLINI

Chive-infused Cream Cheese & Pomegranate Pearls

\*\*Gluten-Free with Mini Toast instead of Blini

## STARTER

A velvety bisque combining the richness of crayfish and the tropical essence of coconut and complemented by the delicate crunch of salmon croquette & crispy leek.

### CRAYFISH & COCONUT BISQUE

Smoked Salmon Croquette with Crispy Leek Garnish

## MAIN EVENT

A bountiful selection of the ocean's finest, cooked to perfection.

### HOT FRUITS DE MER PLATE

Crispy Sea Bass & Chalk Stream Trout, Golden King Scallop, Shetland Mussels & Clams, Tiger Prawns & Calamari Served with Chef's Aioli Gremolata, Parsnip Purée & Saffron Velouté, Skinny Fries

ALL ITEMS ARE GLUTEN-FREE

To secure your reservation, a non-refundable deposit of £15 per person is required at the time of booking. Please note: Listed items are not changeable for any other dish. A discretionary 10% service charge will be added to your final account.

This offer is available exclusively in multiples of two. Reservations must be made for pairs only (e.g., two people, four people, etc.).