New Year's Eve Menu

Pop the fizz, dress to impress and let's see out 2026 in style! Join us at Ronni'z for fabulous food, plenty of bubbles and a New Year's Eve to remember.

starters

Cauliflower Bon Bons 11
Served with homemade black garlic ketchup.

Beef Carpaccio 14
With rocket, Parmesan and truffle oil.

Ham Hock Terrine 11
Served with traditional piccalilli and cornichons.

Scallops 14
With mango salsa, pancetta crumb and dill oil.

Tempura Salmon Goujons 12
Served with homemade sweet chilli dip.

mains

Pan-Seared Duck Breast 25
Served with sweet potato purée, fondant potato, red wine jus and seasonal vegetables.

Surf & Turf 32
Thermidor risotto with prawns, topped with an oyster steak and finished with lobster claw and asparagus.

Chateaubriand Steak Sharer Turf 80
Tender Chateaubriand steak, served with blue cheese sauce and peppercorn sauce, accompanied by fries, crispy onion rings and a fresh side salad.

Herb-Crusted Hake 25
Served with smashed peas with pancetta, crushed potatoes and a warm white wine, dill and cornichon sauce.

Mushroom & Beetroot Wellington 20
Served with fondant potato, seasonal vegetables, roasted carrots and vegetarian gravy.

desserts

Terry's Patisserie Salted Caramel Pine Cones 9.50
Delicate chocolate pine cones filled with rich salted caramel.

Vanier's Tiramisu 9.50
A classic Italian dessert with layers of coffee-soaked sponge, creamy mascarpone and a dusting of cocoa.

Crème Brûlée 9.50
A rich, vanilla bean custard topped with a crisp, torched caramelised sugar.

Chocolate Fondant 9.50
A rich chocolate sponge with a warm, molten chocolate centre.

Prosecco & Strawberry Sorbet 9.50
A refreshing strawberry sorbet with a splash of Prosecco

If you'd like information regarding the presence of allergens in our food or drink, please ask your server who will be happy to help.
GM oil may be used in the cooking of some of our products.