NEW YEAR'S EVE · 31 DECEMBER 2026

THE GATSBY

AT MUSICA

Your evening begins with a Gin Rickey or a French 75. Then three courses, served while the band plays.

TO BEGIN

PRAWN COCKTAIL GF CR E F MU
Marie Rose, baby gem, a dusting of paprika, served in the coupe

BEEF CARPACCIO GF MI
Rocket, shaved parmesan, truffle oil

BURRATA V GFA G MI
Heritage tomato, basil oil, warm focaccia

HERITAGE TOMATO & AVOCADO VE GFA G
Smashed avocado, basil oil, toasted focaccia

THE MAIN EVENT

STEAK DIANE GF F MI MU SU
8oz sirloin, brandy & Dijon cream, dauphinoise, green beans

PAN-ROASTED SEA BREAM GF F MI
Crushed new potatoes, lemon & caper butter

WILD MUSHROOM & TRUFFLE RISOTTO VE GF CE SU
Porcini, truffle oil, crispy sage

TO FINISH

VANILLA PANNA COTTA VE GF SU
Prosecco & raspberry jelly, gold leaf

✦ A GLASS OF FIZZ AT MIDNIGHT ✦

VE vegan · V vegetarian · GF made without gluten · GFA gluten-free available on request · Ce celery · Cr crustaceans · E eggs · F fish · G gluten · L lupin · Mi milk · Mo molluscs · Mu mustard · N tree nuts · P peanuts · Se sesame · So soya · Su sulphites

Please tell your server about any allergy before you order. Our kitchen handles all 14 allergens, so we can't rule out traces. GF dishes are made without gluten-containing ingredients. GFA dishes can be made gluten-free on request. Please tell us if you have coeliac disease. Vegan dishes must be pre-ordered. Full allergen details are available on request.

MUSICA · THE LEXICON · BRACKNELL

THE SPEAKEASY BAR

COCKTAILS

OF THE JAZZ AGE



GIN RICKEY £11
Gin, fresh lime, soda. The drink of the novel's long hot summer

FRENCH 75 SU £12
Gin, lemon, sugar, topped with sparkling wine

BEE'S KNEES £11
Gin, honey, fresh lemon. A Prohibition favourite

SIDECAR SU £12
Cognac, orange liqueur, lemon, sugared rim

MINT JULEP £11
Bourbon, fresh mint, sugar, crushed ice

THE GREEN LIGHT 0% £6
Cucumber, apple, mint, elderflower, soda

"So we beat on, boats against the current..."
F. Scott Fitzgerald, 1925

✦ VOTE FOR THE SONGS WITH THE JUKEBOX BAND ✦

Su sulphites · 0% alcohol-free. Please ask your bartender about any allergy. We operate Challenge 25. Please drink responsibly.

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THE BALCONY

THE GATSBY SHARER

A board for two, served to your seat at 8pm. Raise a glass, watch the band, and vote for the songs with the Jukebox Band.

ON YOUR BOARD

PRAWN COCKTAIL CUPS GF CR E F MU
Marie Rose, baby gem, paprika

BURRATA V GF MI
Heritage tomato, basil oil

BEEF CARPACCIO GF MI
Rocket, shaved parmesan, truffle oil

WILD MUSHROOM ARANCINI V CE E G MI
Served warm, with truffle and Italian hard cheese

WARM FOCACCIA VE GFA G SU
Olive oil & aged balsamic

SOMETHING SWEET

MINI VANILLA PANNA COTTAS VE GF SU
Prosecco & raspberry jelly, gold leaf

PREFER IT DIFFERENTLY?

Vegetarian, vegan and gluten-free boards are available. Please tell us when you book.

✦ LATE BITES AT 11PM · FIZZ AT MIDNIGHT ✦

VE vegan · V vegetarian · GF made without gluten · GFA gluten-free available on request · Ce celery · Cr crustaceans · E eggs · F fish · G gluten · L lupin · Mi milk · Mo molluscs · Mu mustard · N tree nuts · P peanuts · Se sesame · So soya · Su sulphites

Please tell us about any allergy when you book. Our kitchen handles all 14 allergens, so we can't rule out traces. GF items are made without gluten-containing ingredients. GFA items can be made gluten-free on request. Please tell us if you have coeliac disease. Full allergen details are available on request.

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THE VIP AREA

CHEF'S BUFFET

Served from 7.30pm to 9.30pm for your party, with six bottles of Veuve Clicquot on ice.

FROM THE SEA

PRAWN COCKTAIL CUPS GF CR E F MU
Marie Rose, baby gem, paprika

SEA BREAM BITES GF F MI
Pan-roasted, with lemon & caper butter

FROM THE KITCHEN

MINI STEAK DIANE SLIDERS F G MI MU SE SU
Sirloin, brandy & Dijon cream, brioche bun

WILD MUSHROOM ARANCINI V CE E G MI
Truffle, Italian hard cheese

TO SHARE

BURRATA PLATTER V GF MI
Heritage tomato, basil oil

ANTIPASTI BOARD GFA G MI SU
Salami, prosciutto, mozzarella, olives, sun-dried tomato, warm focaccia

SOMETHING SWEET

MINI VANILLA PANNA COTTAS VE GF SU
Prosecco & raspberry jelly, gold leaf

✦ VEUVE CLICQUOT · MIDNIGHT FIZZ · DANCING TILL 2AM ✦

VE vegan · V vegetarian · GF made without gluten · GFA gluten-free available on request · Ce celery · Cr crustaceans · E eggs · F fish · G gluten · L lupin · Mi milk · Mo molluscs · Mu mustard · N tree nuts · P peanuts · Se sesame · So soya · Su sulphites

Please tell us about any allergy, and any vegan guests, when you book. Our kitchen handles all 14 allergens, so we can't rule out traces. GF dishes are made without gluten-containing ingredients. GFA dishes can be made gluten-free on request. Please tell us if anyone in your party has coeliac disease. Full allergen details are available on request.

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