



NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.*

included in the one or two night New Year's Eve Package

£95 per Adult

AMUSE BOUCHE

Truffle Gougères & Celeriac Velouté Parmesan **D, G**

STARTER

Foie Gras & Chicken Liver Parfait Cigar Brûlée apple, olive soil **E, D, SD, G**

Jerusalem Artichoke Raviolo Artichoke purée, truffle **G**

MIDDLE COURSE

Pan Fried Scallop Squid ink linguine, pickle enoki mushroom, champagne & caviar sauce **MO, SD, F, C, G**

Leek & Potato Hash Parsley purée, shallot salad **SD**

MAIN COURSE

Yorkshire Beef Two Ways Pan roasted fillet, braised ox cheek, dauphinoise slice, confit shallot, kale crisp, beef jus **MO, SD, F, C, G**

Pan Fried Halibut Lobster bonbon, duchess potato, spinach, dill beurre blanc **F, D, MO, E, SD**

Beetroot Wellington Dauphinoise slice, confit shallot, kale crisp, red wine glaze **SD, G, S, D**

PRE-DESSERT

Tom Collins Bomb Popping candy **D, SD, S**

DESSERT

Dark Chocolate Cremeux Caramel tuile, passion fruit sorbet, micro basil **S, SD, E, D**

Yorkshire Tea Crème Brûlée Ginger snap, forest fruit compote **D, E, G, SD**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts
MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

