



NEW YEAR'S EVE MENU

£90 per person - Three Courses



ON ARRIVAL

Canapés served with a glass of Silver Reign Brut NV English sparkling wine [GFA]

TO START

Roasted pumpkin & squash velouté, warming ginger, Yorkshire crème fraîche, toasted seeds and sage butter [GFA/PBA]

Roasted king scallops, pressed pork belly, creamed leeks [GF]

Slow braised pork cheeks, spiced apple compote, crispy kale, jus [GF]

Honey & garlic roasted cauliflower, spicy sake dipping sauce [PB]

MAIN

Treacle cured fillet of beef, dauphinoise potatoes, celeriac purée, roast shallot, jus [GF]

Roasted duck breast, dauphinoise potatoes, honey roasted heritage carrots, blackberry & sloe gin jus [GF]

Roasted monkfish, ginger & chilli tomato sauce, parmentier potatoes [GF]

Beetroot wellington, truffle, mushroom duxelles, Jerusalem artichoke purée and Madeira sauce [PB]

DESSERT

Champagne and raspberry jelly, popping candy ice cream [GF]

Chocolate coffee mousse, chocolate ice cream [GF/PB]

Winter berry pavlova, meringue, cream & seasonal berries [GF]

Selection of fine Yorkshire cheeses, chutney, crackers, celery [GFA]

Guests are invited to join us for a Silver Reign Brut NV English sparkling wine toast at midnight

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | DFA - Dairy Free Alternative Available
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement. when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.