



New Year's Eve

3 COURSE DINNER £43 | BOOKINGS ONLY 5-9PM

Roast Butternut Squash Soup, Rustic Bread (VE)(GFA)

Coquilles St Jacques Queen Scallop & Leek Gratin (SF)

Warm Yorkshire Cheese Tart, Chilli Jam Marmalade, Crispy Leeks (V)

Duck & Orange, Liver Pate, Cumberland Sauce, Toasted Brioche (GFA)

Herb Crusted Cod, Seafood & Lobster Bisque Risotto (GF)(SF)

Pithivier, Squash, Chestnuts, Spinach, Fondant Potatoes, Stem Broccoli, Harrogate Blue Cheese Sauce (V)

Braised Beef Ox Cheek, Pomme Puree, Glazed Carrot, Horseradish Dumplings, Bourguignon Sauce (GFA)

Hay Smoked Cannon of Venison, Truffled Mash Potato, Hen Of The Wood, Blackberry Port Bordelaise (GF)

Pan Seared Stone Bass, Clam Chowder, Salmon Caviar (GF)(SF)

Banoffee Pie, Maple Syrup Ice Cream (V)

Tiramisu, Amaretto Biscuits, Cherry Chocolate Sauce (V)(GFA)

Posh Brioche Bread & Butter Pudding, Grand Marnier (V)

Crepe Suzette, Rum & Drunken Raisin Ice Cream (V)

Selection of Ice Cream (V)(GFA)

PLEASE MAKE US AWARE OF ANY ALLERGENS WHEN PLACING YOUR ORDER

(V) Vegetarian | (VA) Vegetarian Available | (VE) Vegan | (VEA) Vegan Available | (GF) Gluten Free | (GFA) Gluten Free Available | (SF) Shellfish

BOOKING TERMS & CONDITIONS APPLY