

NEW YEARS EVE 2022

£ 69.95 PER PERSON

TO CONFIRM YOUR BOOKING WE WILL NEED

A DEPOSIT OF £30.00 PER PERSON

ALL COURSES MUST BE PRE ORDERED

STARTER

- King Scallops, tandoori pork, fresh apple, crisp parma ham, curried granola, apple puree, curry sauce
- Goats Cheese & Thyme Souffle, goats cheese cream sauce
- Trio of Duck... Breast, Smoked & Croquette, with braised cabbage & bacon, parsnip puree, port & redcurrent sauce, parsnip crisp

MAIN

- Prime Fillet of Beef Chateaubriand (served pink), dauphinoise potatoes, roasted tomato & mushroom, water cress, Bearnaise sauce
- Turbot, roast hispi cabbage, warm tatar sauce, garlic & rosemary new potatoes, aioli, deep fried oyster
- Guinea Fowl, carrot & cardamon puree, fondant potato, chantenay carrots, parma ham crisp, toasted pinenuts, bbq'd spring onions, crispy kale

DESSERT

- Assiette of our favourite Desserts
- Or
- Yorkshire Cheeseboard

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- Tea or Coffee to finish

PLEASE TELL US OF ANY FOOD ALLERGENS BEFORE ORDERING
NUTS USED ON SITE, CANNOT GURANTEE NUT FREE IN ANY DISHES