

New Years Eve Gala Dinner

*Canapés and Glass of Sparkling served on arrival in the Bar at 7pm
Guests seated from 7:30pm*

Selection of Breads and Flavoured Butters [GF Available]

Starters

Carpaccio of Beef, Pickled Baby Vegetables, Shallots, Rocket and Parmesan Shavings [GF]

or

Butter Poached Halibut and Cullen Skink [GF]

or

Pressing of Locally Shot Game Terrine with Brandy and Prune Chutney and Toasts [GF Available]

or

Pea and Wild Mushroom Gnocchi, Herb Oil, Truffle and Parmesan [V/VE]

Champagne Sorbet served with Pol Roger Brut Reserve

Mains

Beef Wellington, Truffle Mash, Dauphinoise Potatoes, Tenderstem Broccoli and a Red Wine Sauce

or

Cannon of Lamb, Braised Shoulder Croquette, Lamb Fat Fondant, Goats Cheese and a Rosemary Jus [GF Available]

or

Pork Tenderloin with Pancetta, Pomme Anna, Apple Puree, Butternut Squash, Cider Gravy [GF]

or

Fillet of Salmon, Scallops, Broad Beans and a Pea Broth [GF]

or

Beetroot and Red Onion Tarte Tatin with a Rocket and Pomegranate Salad [V/VE GF Available]

Dessert

Champagne and Strawberry Posset, Homemade Biscuit and Vanilla Anglaise
[V/VE Available GF Available]

or

Baked Vanilla Cheesecake, Apple Pie Crumble, Toffee Sauce and Vanilla Ice Cream [V]

or

Glazed Lemon Tart, Raspberry Popping Candy and Sorbet [V]

or

Mango and Passion fruit Bavarois, Chocolate and Coconut Coulis and White Chocolate Tuille [V/GF]

For the Table

Selection of Yorkshire Cheeses, Chutney and Biscuits

£80 Per Person

Pre-Bookings Only, Bar Open till Late, with Live Music and see in the NEW YEAR with us