



New Years Eve Menu

Starters

Roasted Tomato and Beetroot Soup
Toasted Brioche

Smoked Salmon And Dill Cheesecake
Balsamic Tomato and Watercress Salad

Cognac and Duck Liver Parfait
Spiced Berry Chutney, Mini Toasts

Trio of Cheese Choux Puff Pastries
Rocket Leaves, Smoked Tomato Jam

Sorbet Course

Mains

Slow Braised Daube of Sykes House Farm Beef
Champ Mashed Potato , Red Wine and Mushroom Reduction

10oz Dry Aged Glaves of Brompton Sirloin Steak (£6 supplement)
Chunky Chips, Onion Rings, Roast Tomato and Grilled Mushroom
Black Peppercorn or Yorkshire Blue Cheese Sauce

Fresh Grilled Asparagus and Pea Risotto,
Yorkshire Blue Cheese Fritter, Pea Shoot Nest

Oven Roasted Chunk of Hake
Brown Shrimp and Lemon Cream Volute, Sautéed Potatoes, Cashew Crumb

All the above served with seasonal vegetables

Desserts

Baileys and White Chocolate Cheesecake
Morello Cherry Compote

Belgium Chocolate Brownie
Madagascan Vanilla Ice Cream, Salted Caramel Drizzle

Tangy Lemon Tart
Fruits of the Forest Berry Clotted Cream

Sticky Toffee Pudding
Black Treacle and Toffee Sauce, Honeycomb Ice cream

To Finish

Pot of Yorkshire Tea or Cafetiere of Blended Coffee
Chocolate Truffles

5 Course Menu £40.00 per person

A £10 per person non-refundable deposit is required. Pre-orders essential on parties over 8, and would also be appreciated where possible on all other bookings. Please let a member of staff know about **ANY** food allergies or dietary requirements. Some dishes may contain nuts or traces of nuts. Fish dishes may contain bones.