



New Year's Eve 2017

£60 per person

Roast Pigeon with Jerusalem artichoke puree, quinoa, chanterelle mushrooms and whisky cream **(g)**

Roast Butternut Squash and Rosemary Soup with crème fraiche **(v) (g)**

"Taste of Whitby" crab dumpling, king scallop, kipper croquette, whole tail scampi and bouillabaise garnish

Baked Heritage Beetroot, Fig and Smoked Goats Cheese Tart with hazelnut pastry and horseradish cream **(v)**

Sorbet

Raspberry and basil sorbet with a Bellini shot and peach jellies **(g)**

Mains

"Surf and Turf" Fillet steak and lobster tail, lobster and cognac bisque, straw potatoes, charred leek and aniseed carrots **(g)**

Fillet of Pork Wellington with crispy pig cheek croquette, cauliflower and apple puree, green kale and Anna potatoes

Roast Halibut Fillet with crispy chicken wings, wilted samphire and potato dumplings, cockles and caper butter

Beetroot and Sage Gnocchi with caramelized satsumas, baked baby goats cheese, sautéed watercress, cranberry gel and toasted pecans **(v)**

Curried Lentil and Cashew Nut Haggis pumpkin and saffron pilaf & almond yoghurt **(v) (g)**

Puddings

Chocolate and Hazelnut Pave with warm chocolate mousse, caramelised banana and hazelnut praline

Cranberry and Satsuma Eton Mess with chocolate meringues and cinnamon cream **(g)**

Yorkshire Cheeseboard with fig chutney, dates, celery and biscuits