

New Years Eve Menu

Appetiser

Tempura Oyster with Shallot Vinaigrette

To Start

Seared North Sea Scallops, Truffled Cauliflower Puree, Roasted & Pickled Romanesco
Cauliflower (GF)

Duck Ham, Roasted Figs, Rocket, Toasted Walnuts, Yorkshire Blue Rarebit (GF with GF Bread)

Tofu Crème Brulee, Confit Cherry Tomato, Pickled Radish & Lettuce (V / VE/GF)

Sorbet

Lemon & Rosemary Sorbet (V / VE/GF)

Mains

Pan Seared North Sea Seabass, Saffron & Clam Risotto, Citrus Gremolata, Pickled
Samphire & Fennel Salad (GF)

Fire Roasted Aubergine & Lentil Moussaka, Heritage Tomato & Nocarella Olive Salad,
Crispy Chickpeas & Toasted Almonds (V / VE/GF)

North Yorkshire Fillet Steak, Makers Mark Bourbon Cream, Braised Red Cabbage &
Yorkshire Chorizo, Bone Marrow Croquette & Honey Roast Chantenay Carrot (GF)

To Finish

Cinnamon Apple Mille Feuille with Calvados Cream, Salted Caramel Shard & Winter Berry
Jelly

Caramelised Pineapple Sponge with Vanilla Bean Ice Cream, Pickled Pineapple Chutney
& Rum Drizzle (V / VE)

Cardamon & Orange Blossom Rice Pudding, Candied Almonds, Orange Shortbread, Dark
Chocolate Soil (GF with GF shortbread)

Individual Cheeseboard. A selection of Yorkshire Cheeses, with Chutney, Biscuits &
Grapes (GF with GF biscuits)

(V) Vegetarian (GF) Gluten Free (VE) Vegan. Dishes can be prepared Gluten Free – Please ask for details. We cannot guarantee that any items are completely allergen free due to kitchen production methods.