

NEW YEAR'S EVE

£75 PER PERSON

APPETISER

Tempura Oyster

Shallot & Cucumber Vinaigrette, Seaweed Salt
(GF)

TO START

Seared Wood Pigeon Breast

Confit Leg Croquette, Roasted Fig, Burnt Orange & Thyme Jus
(GF)

Roasted Monkfish Cheek

Smoked Tomato & Chilli Jam, Fennel & Citrus Salad,
Roasted Red Pepper Dressing
(GF)

Wild Mushroom Arancini

Leek Velouté, Crispy Sage
(V/VE/GF)

PALATE CLEANSER

Green Apple Sorbet

(V/VE/GF)

MAIN COURSE

Prime Fillet of Yorkshire Beef

Butternut Squash Fondant, Roasted Parsnip Purée, Charred Leek,
Blue Cheese Field Mushroom, Red Wine & Bone Marrow Jus
(GF)

Roasted Fillet of North Sea Halibut

Lemon & Herb Crushed Potatoes, Wilted Spinach, Saffron Velouté,
Samphire, Salsa Verde
(GF)

Root Vegetable Pressé

Caramelised Onion Purée, Crispy Kale, Braised Red Cabbage,
Spiced Apple & Cider Jus
(V/VE/GF)

TO FINISH

A Selection of Yorkshire Cheeses

Served with Artisan Crackers & Yorkshire Apple Chutney
(GF With GF Biscuits)

Rhubarb & Vanilla Bean Panna Cotta

Gingerbread Crumb, Poached Rhubarb, Orange Blossom Meringue
(GF)

Chocolate Marquis

Vanilla Bean Ice Cream, Cherry & Kirsch Compote, Cocoa Tulle
(V/GF)

Bramley Apple & Calvados Crumble Tart

Cinnamon Custard, Caramel Drizzle
(V, VE On Request)