



# NEW YEAR'S EVE

FOUR-COURSES | £65 PER PERSON

## WELCOME CANAPÉS & FIZZ

**White Onion Soup** Yorkshire Blue Cheese (V, GFA)

**Sticky Confit Duck Crumpet** Truffle Hollandaise

**Roast King Scallops** with Leeks, Mussels & Buttermilk (GF)

**Sweet Potato & Spring Onion Pakoras** Apple & Mint Chutney, Tamarind (PB)

**Treacle Cured Sirloin of Aged Beef** Beef Fat Potato Terrine, Mushroom Ketchup, Shallots,  
Red Wine Sauce (GF)

**Roast North Sea Cod** Lobster Risotto, Confit Tomato, Champagne Butter Sauce (GF)

**Wild Mushroom Dumplings** Celeriac Puree, Pickled Shiitake, Crispy Onion Crumb, Tamari Broth (PB)

**Honey & Thyme Glazed Pork Tenderloin** Pumpkin Puree, Potato Fondant, Baby Leeks,  
Sherry Vinegar Jus (GF)

All served with family-sized portions of **Chunky Chips, Seasonal Greens & Glazed Carrots**

**Chocolate & Grand Marnier Tart** Caramelised Oranges, Caramel Sea Salt Ice Cream

**Cherry Panna Cotta** Lemon Curd, Pistachio & Madeleines (PB, GF)

**Apple Tarte Tatin** Vanilla Bean Ice Cream

**A Selection of Fine Yorkshire Cheese Biscuits, Grapes, Chutney & Celery** (GFA)

**Tea or Coffee With Mince Pies & Sweet Treats + £4.95 per person**

V - Vegetarian | PB - Plant Based | GF - Gluten Free | GFA - Gluten Free Alternative Available  
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables.

