

It's beginning to look a lot like...

NEW YEAR'S EVE

4 COURSES | £60 PER PERSON

Welcome Fizz & Canapés on Arrival

White Onion Soup Tortellini of Yorkshire Blue Cheese (V) (GF)

Sticky Confit Duck Crumpet Truffle & Miso Hollandaise

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

Lentil Dal Pakoras Apple & Mint Chutney, Tamarind (V)

Treacle Cured Fillet 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 (V)

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

All served with family sides to share
Chunky Chips, Seasonal Greens & Glazed Carrots

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

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

Apple Tarte Tatin Vanilla Bean Ice Cream

A Selection of Fine Yorkshire Cheeses
Quince Jelly, Biscuits, Grapes, Chutney & Celery (GF)

Tea or Coffee With Mince Pies & Sweet Treats add £4.95

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free. 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 of 8 or more.