

New Year's Eve MENU

First Course

Mushroom & Truffle Soup with Sourdough

Second Course

Pan-fried Scallops

With cauliflower purée and curry oil

Mushrooms on Sourdough

With a poached egg

Crispy Chilli beef

With noodles

Third Course

Lemon Sorbet

Fourth Course

Fillet Steak

Pan-seared fillet steak served with rich dauphinoise potato and charred Tenderstem broccoli, finished with peppercorn sauce.

Roast Lamb Rump

Roast lamb rump served with butter-glazed fondant potato, baked red onion and wilted kale, finished with a fragrant rosemary jus.

Pan-Seared Seabass

Pan-seared fillet of seabass served on warm herb gnocchi with charred Tenderstem broccoli, finished with a silky Prosecco and saffron velouté and a bright citrus gremolata.

Wild Mushroom Wellington

Wild mushroom Wellington wrapped in golden pastry, served with roasted seasonal vegetables and finished with a rich Madeira and thyme jus.

Fifth Course

Hot Chocolate Fondant with Salted Caramel Ice Cream

Winter Berry Pavlova

Sticky Toffee Pudding with Vanilla Ice Cream

Yorkshire Cheese Board with Crackers, Chutney and Grapes

Sixth Course

Coffee & Petit Fours