

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

## NEW YEAR'S EVE

5 COURSES | £150 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**

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