



YOUR HOME FOR CHRISTMAS CHEER

NEW YEAR'S EVE

THREE-COURSES | £65 PER PERSON

Canapés on Arrival



Apple, Parsnip & Potato Soup | Smoked Cheese Beignet (1,2,4,7,9,13)

Pan Roasted Pigeon Breast | Celeriac Remoulade, Hazelnut (2,4,7,9,10,11,13)

Roast King Scallops | Textures of Cauliflower [GF] (7,8,13,14)

Sweet Potato & Spring Onion Pakoras | Apple & Mint Chutney, Tamarind [PB] (9,11,13,14)



Treacle Cured Fillet Of Aged Beef | Beef Fat Potato Terrine, Mushroom Ketchup, Shallots, Red Wine Sauce [GF] (7,13,14)

Roast North Sea Cod | Lobster Risotto, Confit Tomato, Champagne Butter Sauce [GF] (3,5,7,13)

Heritage Beetroot Wellington | Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus [PB] (2,13,14)

Slow Roast Pork Belly | Star Anise Carrot Puree, Potato Fondant, Baby Leeks, Sherry Vinegar Jus (7,13,14)



Passionfruit & White Chocolate Cheesecake | Mango & Passionfruit Sorbet (2,7,13)

Coffee & Chocolate Mousse | Salted Caramel Ice-cream [PB] (13,14)

Apple Tarte Tatin | Vanilla Bean Ice Cream (2,7,13)

A Selection Of Fine Yorkshire Cheese | Biscuits, Grapes, Chutney, Celery (1,2,7,13,14)

Tea or Coffee, Mince Pie & Sweet Treat



V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy 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 tables with 6 or more guests.