



## NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.  
Let the music play, Tomorrow is a new day.*

included in the New Year's Residential Package

£85 per Adult

### STARTER

**Wild Mushroom**, Black truffle and parmesan velouté, roasted garlic crostini, herb oil **G,D,E**

**Guinea Fowl and sundried tomato terrine**, heritage tomato salsa, brioche toast **D, G**

**Spicy smoked paprika and crab pate**, celeriac, apple and dill slaw **C, D, E**

**Savoury 'feta' panna cotta**, heritage tomato salsa, beetroot balsamic **SD, VE**

### MAIN COURSE

**Pan seared local fillet steak**, beef shin croquette. Beef dripping fondant potato, maple roasted carrot, sauteed seasonal greens, port and marmite jus **G, SD, D**

**Poached Turbot**, King prawn, mussel, sea vegetable and saffron fricassee, lyonnaise potatoes **F, C, D**

**Beetroot and winter squash wellington**, kale pesto, herb roasted new potatoes, sauteed seasonal greens **N, G, VE**

**Wild Mushroom** and truffle stuffed chicken supreme, garlic and herb creamed potatoes, maple roasted carrot, sauteed seasonal greens, chicken and marsala jus **D, SD**

### DESSERT

**Salted caramel rème brûlée**, Chocolate short bread, tonka bean cream **G, D, E**

**Yorkshire artisan cheeseboard**, millers damsels, fig and port jam, celery, grapes **SD, D, G**

**Coconut panna cotta**, dark chocolate popcorn, chocolate soil, Ryeburn Blood orange sorbet **S, VE**

**Spiced Yorkshire Parkin**, ginger caramel sauce, Ryeburn cinder toffee ice cream, chocolate popping candy **G, D, S**



*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.*

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

