



NYE *Gala Dinner* MENU

STARTER

JERUSALEM ARTICHOKE & PARSNIP SOUP

PARMESAN CROUTON AND WHITE TRUFFLE OIL

BRESAOLA PLATTER

SHAVED PARMESAN, FINE CAPES, ROASTED RED PEPPER, MICRO ROQUETTE LEAF, CRACKED BLACK PEPPER, OLIVE OIL & FOCACCIA SLATE

SEARED SCALLOPS

PEA PUREE, CRISPY BLACK PUDDING & CHIVE BUERRE BLANC

SORBET

MAIN

BEEF WELLINGTON (SERVED MEDIUM)

GOLDEN HERITAGE BEETROOT, FONDANT POTATO, & RED WINE JUS

PAN-FRIED HALIBUT

CHARD LEEK, POMME ANNA & LOBSTER SAUCE

WILD MUSHROOM & ARTICHOKE HEART GNOCCHI (VG)

TOASTED HAZEL NUTS & HARISSA

DESSERT

CHOUX AU CRAQUELIN

FILLED WITH BAILEYS CREAM WITH RASPBERRY POWDER

LEMON MERINGUE PIE

CANDID ORANGE

CHOCOLATE PARFAIT (VE)

MANGO PUREE, HONEYCOMB & RASPBERRY SORBET

BRITISH CHEESE SELECTION - AVAILABLE AT A SUPPLEMENT OF £15.00

DUKE WELLINGTON, BLACK BOMBER & BARON BIGOD, LOCAL HONEY, YORKSHIRE QUINCE, GRAPES & CHEESE BISCUITS

