

NEW YEARS EVE MENU

Chicken, Ham Hock & Short Crust Pastry Pie

spiced pineapple relish (DF)

Dragon Roll Sushi Maki

soy, ginger and wasabi (V, DF, GF)

Whitby Bay Crab Martini

crab pannacotta, fennel salad, crispy soft shell crab, Gordal olive & Martini foam (GF)

Yorkshire Hogget & Feta Cheese Croquettes

sheep's yoghurt and spearmint

+

Sandburn Estate Gin & Tonic Granita

(GF, DF, V, VG)

+

Duo of Dry Aged Yorkshire Beef

slow cooked cottage pie, beef fillet mignon, dauphinoise potatoes, honey glazed winter roots, carrot puree (GF)

Pan Roast Yorkshire Salt Aged Chicken Supreme

confit chicken leg straw, sesame rosti, grilled oyster mushroom, chicken & star anise jus (GF, DF)

Norwegian Cod Loin Chowder

fresh mussels, corn & chilli kimchi, soft potato & fish velouté (GF)

Wild Mushroom & Parmesan Risotto

parmesan crisp, lovage (GF, V)

+

Waldmeister Gâteau

raspberry, sweet woodruff, crème pâtissière, chocolate sponge, toasted pistachio meringue & raspberry compote (N, V)

Caramelised Orchard Apple Tart Tatin

vanilla ice cream (V)

Triple Chocolate Torte

honeycomb chantilly, sour cherry sorbet (V)

+

Tea & Coffee with petit fours

(GF) - Gluten free (DF) - Dairy free (V) - Vegetarian (VG) - Vegan (n) - Contains Nuts

If you suffer from any allergies, please make us aware when pre-ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.

