

NEW YEARS EVE DINNER

(served from 6.00pm until 9.30pm)

Chef's Amuse-Bouche (V, GF)



Classic French onion soup (made with beef stock), melted cheese croute, warm bread

Half dozen grilled queen scallops, garlic & parsley butter, warm bread (GFA)

Homemade pork & Doreen's black pudding scotch egg, baby gem lettuce, mustard aioli

Ballotine of confit duck, Parma ham & ham hock, Cumberland sauce, pickled balsamic onions, crostini (GFA)

King prawn and crayfish cocktail, gem heart, watercress, bloody Mary sauce, rosemary focaccia (GFA)

Italian burrata mozzarella, plum tomatoes, roasted beetroot, rocket, beetroot coulis (V, GF)



Bacon wrapped breast of corn-fed chicken, wholegrain mustard mash, seasonal buttered greens, forestière sauce (GF)

Chargrilled 8oz Yorkshire reared flat iron steak, grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips
(a supplement of £4.95 applies to this dish)

Grilled sea bass fillet, sauté new potatoes, spinach & red onion, roasted vine tomato sauce (GF)

Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, white wine & cream sauce (V)

Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, lemon

Pan roasted rump of Yorkshire lamb, dauphinoise potatoes, slow confit shallot, seasonal greens, mint jus (GF)
(a supplement of £6.95 applies to this dish)

Dressed crab thermidor, fresh green salad, lemon mayonnaise, house fries

T-Bone of Yorkshire reared beef, grilled cherry vine tomatoes, baked garlic portobello mushroom, twice cooked chips, dressed rocket, peppercorn sauce



Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)

Crème brûlée, mulled wine berry compote, shortbread (V, GFA)

Baileys Irish cream cheesecake, crushed amaretti biscuits (V)

Berry & cherry crumble tart, vanilla custard

Sticky toffee pudding, homemade butterscotch sauce, local Yorvale butter toffee ice cream (V)

Trio of local Yorvale ice cream or sorbets

(please ask a team member for today's flavour selection)

(V, GF, VE options available)

Two courses - £35.00 Three courses - £42.50

DIETARY INFORMATION

Allergen Information: GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements - Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free

