



Let's party!

New Year's Eve

Celebrate with us until 1am

Glass of prosecco to welcome in 2020!

Starters

Cauliflower and Yorkshire cheddar soup, mini savoury scone

Smoked salmon, crème fraiche and chive tartlet, dill hollandaise

Scullery arancini – mozzarella stuffed mushroom risotto balls, herb tomato sauce, rocket

Smoked haddock, dill and chive fishcakes, lemon butter sauce

Chicken liver parfait, onion marmalade, toasted sourdough

Mains

Herb crusted fillet of hake, mixed lentil and vegetable casserole, crisped smoke bacon, green beans

Local farm pork ribeye, bubble and squeak cake, apple sauce, pan gravy

Panko coated tenderised free range chicken breast stuffed with ricotta, spinach and mushroom, sundried tomato pesto, hasselback potatoes, tenderstem broccoli

Cabernet braised ox cheek, rosemary dumplings, buttered brussel tops

Sweet potato, spinach, goat's cheese and walnut wellington, seasonal vegetables, mushroom sauce

Slow braised steak and ale pie, chive mash, seasonal vegetables

Hinchliffe's farm 10oz Sirloin steak, roast tomato, pan fried mushrooms, beer battered onion rings, chips

Desserts

Rhubarb posset, white chocolate, ginger biscuit

Coffee mascarpone cheesecake, candied walnuts, chocolate cream

Apple and plum flapjack crumble, cream or custard

Sticky date and black treacle pudding, clotted cream

Smoked applewood, Yorkshire blue, apple and cider brandy relish, Peter's Yard crackers

£45 per person

Vegan options available upon request

A discretionary 12.5% service will be added to your bill
to ensure our staff have a happy new year

