



# NEW YEAR'S EVE GALA DINNER MENU

## CANAPES TO START

gin-cured salmon on herb blini  
slow-cooked ham hock, minted pea puree and apple

## STARTERS

### Panko Coated Haggis Croquette

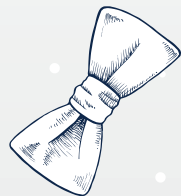
neap puree and crispy tattie

### Whiskey-Cured Chalk Stream Trout

compressed apple, soda bread and brown crab mayonnaise

### Marinated Goats Cheese Crostin

hazelnut crumb, candy beetroot, golden beet and raisin puree (v)



## MAINS

### Fillet of Venison Wellington

sweet onion puree, pressed garlic potatoes, tender-stem broccoli,  
juniper and rosemary jus

### Handmade Lobster Ravioli

cavolo nero, lobster bisque sauce and dressed coastal herbs

### Roasted Cep and Porcini Gnocchi

parmesan crisps, tagliatelli of root vegetables, parmesan and truffle  
veloute (v)

## SORBET COURSE

### Champagne Sorbet

black pepper tuille (v)

## DESSERTS

### Slow Roasted Peaches

pistachio and olive oil cake, champagne sabayon

### White Chocolate Mousse

macerated and freeze dried raspberries  
and almond brittle

### Selection of Yorkshire Cheeses

biscuits, spiced winter berry chutney and celery

## HAND-ROLLED CHOCOLATE TRUFFLES TO FINISH

