



New Year's Eve

Black Tie

Celebration

£85
PER PERSON

See in the New Year in style at our stunning gala dinner celebration, with Kir Royale and canapes on arrival, a glass of champagne at midnight and dancing into the morning.

Arrival From: 6pm Dinner Served: 7pm
Last orders at 1am and carriages at 1.30am
Dress code: Black tie

MENU

Roasted Sweet Potato and Pumpkin Soup

Served with herb croutons (GFA, VG, V)

Salmon Gravlax

Served with fennel ceviche, wasabi crème fraiche and grilled bread (GFA)

Crispy Ham Hock Terrine

Served with homemade pickled vegetables, prune puree and sourdough toast

Rump of Lamb

Served with smoked aubergine caviar, fondant potato and a rosemary and red wine jus (GF)

Hake Fillet

Served white wine mussel sauce, herb crushed potatoes and crispy baby samphire (GF)

Spinach and Ricotta Ravioli

Served with cherry tomato sauce and parmesan cheese (V)

Slow Cooked Aubergine

Stuffed with herb butternut squash, orange couscous, sauté spinach and a cherry tomato sauce (VG)

Bitter Chocolate Mousse

Served with blood orange sorbet and orange compote (GF, VG, V)

Passion Fruit Cheesecake

Served with passion fruit compote and mango sorbet

Yorkshire Ginger Parkin

Served with toffee sauce and vanilla ice cream

Tea or Coffee with Petit Fours

MIDNIGHT

Trio of Soft, Hard and Blue Yorkshire Cheeses

Served with a selection of crackers, fruit chutney, celery and grapes

Bacon Sliders

Served with a selection of sauces

This event is over 18's only. A deposit of £20.00 per person is required, with the full balance due on the 1st of December.