

MENUS >

# NEW YEAR'S EVE MENU

## CANAPES

HENDO'S MINI SHEPHERD'S PIE  
SUNDRIED TOMATO AND PESTO ARANCINI (VG)  
SMOKED TROUT, BEETROOT AND HORSERADISH CROSTINI

## TO BEGIN

SPICED PARSNIP SOUP, ONION BHAI, COCONUT YOGHURT (GF) (VG)

## STARTER

SEARED SEA BASS FILLET, CRAYFISH AND LEEK CREAMED GNOCCHI, CRISPY LEEKS AND HERB OIL (RGF)

OR

MOROCCAN SPICED BUTTERNUT SQUASH AND CHICKPEA SAMOSA, FRAGRANT APRICOT COUS COUS SALAD, TZATZIKI DRESSING AND POMEGRANATE (VG)

## MAIN COURSE

ROASTED BEEF FILLET, BEEF CHEEK AND ONION PITHIVIER, DAUPHINOISE POTATOES, CELERIAC FONDANT, BONE MARROW JUS (RGF)

OR

ROASTED MEDITERRANEAN VEGETABLE TART, CAMEMBERT CHEESE FRITTER, TOMATO AND CHILLI COMPOTE, SALSA VERDE (V) (RVG)

## DESSERT

### TRIO OF DESSERTS

GLAZED LEMON MERINGUE TART, RASPBERRY GEL (V)  
CHOCOLATE MOUSSE DOME CAKE, POPPING CANDY (V)  
WARM YORKSHIRE PARKIN, CLOTTED CREAM ICE CREAM (V)

OR

A SELECTION OF CHEESE WITH CELERY, CHUTNEY, BISCUITS, AND FRUIT CAKE (RGF) (V)

## TO FINISH

COFFEE AND HOMEMADE PETIT FOURS

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(RVG) The dish can be adapted to be vegan

(RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.