

New Year's Eve 2022

A selection of Dales artisan breads and Kalamata olives, with olive oil and balsamic



Starters

- French onion soup with cheese croutons and Dales artisan bread*
- Potted prawns with white meiso infused butter and seaweed crisp gf*
- Goat's cheese and red onion tart*
- Game terrine with Yorkshire chutney, a dressed salad and Dales artisan bread*

Palate refresher of Buck's Fizz Sorbet



Mains

- Yorkshire fillet steak with a red wine reduction, haggis fritter, pommes Anna, wild mushrooms, and roasted cherry vine tomatoes gf*
- Dales lamb shank with a cranberry and mint jus, creamed potatoes, tender stem broccoli, and Chantenay carrots gf*
- Pan-fried sea trout fillet with a salsa Verdi and provincial vegetables gf*
- Beetroot, spinach, and mozzarella pithivier, with a blackberry sauce and a medley of vegetables v*



Desserts

- Wensleydale cheese board with a variety of biscuits and a fruit chutney gf*
- Baked blackberry and vanilla cheesecake with pouring cream gf*
- Sticky toffee pudding with toffee sauce and Jersey ice cream*
- Apricot and Bailey's bread and butter pudding with vanilla custard*

Coffee, tea, and a selection of chocolates



£70 per person