

New Years Eve Menu 2025

Five courses £78.00
Main and Desert £59.00

Amuse-Bouche (GF/VG))

consommé brunoise scented with Madeira wine



Oak smoked salmon and crayfish tail parcel (GF)

served on frisée endive and tomato salad with a chive crème fraîche

Twice baked roquefort and thyme soufflé (V)

set on a sundried tomato and spring onion cream sauce

A warm timbale of chicken mousseline flavoured with tarragon (GF)

wrapped in Parma ham, served with a mushroom and white wine sauce



Kir royal sorbet (GF)(VG)

blackcurrant sorbet floating in Prosecco



Individual Yorkshire fillet steak Wellington wrapped in puff pastry

stuffed with dates and mushrooms, served on a Cabernet Sauvignon sauce and wine tomatoes

Roasted Mediterranean vegetable and mozzarella Wellington (V)

in crisp puff pastry, with a cherry tomato and sweet pepper sauce

Chicken breast supreme stuffed with wild mushroom and thyme mousseline (GF)

wrapped in bacon, served with a Madeira and button mushroom sauce

Butter roasted darne of halibut (GF)

on wilted baby leaf spinach, with a langoustine and fresh dill sauce



Individual orchard fruit tartlet crumble (GF)

with dairy rhubarb ice cream and a jug of warm custard

Triple stacked chocolate and caramel shortbread torte (GF)

served with strawberry compote and drizzled with Belgian chocolate sauce

Black cherry and kirsch semifreddo

with Chantilly cream, mini marshmallows and fruit coulis

A Yorkshire cheese plate (GF) **£4 supplement**

Celery, grapes, chutney and crackers



Cafetière of Fresh ground coffee and chocolate truffles

£ 5.00