

NEW YEAR'S EVE...

£37.95 PER HEAD SERVED FROM 6PM TILL 9PM

LAST BOOKING 8.45PM

£10 PER HEAD DEPOSIT REQUIRED TO SECURE BOOKING

Pre order also required.

TO START...

SPICED PARSNIP & MAPLE SOUP WITH VEGETABLE CRISPS & CROUTES (V)

WHIPPED HORSERADISH & CRÈME FRAICHE SMOKED MACKERAL WITH PICKLED CUCUMBER, CAPERS & CROUTES

DUCK LIVER & CANDIED ORANGE PATE WITH PLUM CHUTNEY & TOASTED SOURDOUGH

BAKED CAMEMBERT WITH THYME & HONEY & TOASTED SOURDOUGH (V)

TO FOLLOW...

BLOODY MARY PRAWN SHOT

MAINS...

PAN FRIED HAUNCH OF VENISON WITH A SLOE GIN & PLUM SAUCE, DAUPHINOISE POTATOES, WILTED SPINACH, SPICED RED CABBAGE, SLOW ROASTED CARROT

ROAST CHICKEN BREAST ON WILD MUSHROOM RAVIOLI WITH A CREAMY GARLIC & WHITE WINE SAUCE, ROCKET, PINE NUTS & PARMESAN

BUTTERNUT SQUASH & WALNUT TART WITH ROASTED NEW POTATOES, CRISPY SAGE & WINTER SALAD (V)

HERB CRUSTED SEA BASS FILLET CARAMELISED FENNEL ON A PEA & LEMON RISOTTO WITH SAMPHIRE

10 oz RIBEYE STEAK WITH A CREAMY PEPPERCORN SAUCE, CHUNKY CHIPS, MUSHROOMS, ROASTED TOMATO, ROCKET & PARMESAN

TO FINISH...

CHOCOLATE TRUFFLE TORTE WITH SHIMMERING PROFITEROLE & VANILLA POD ICE CREAM

GOLDEN LAYERED SALTED CARAMEL CHEESECAKE WITH ORANGE & GINGER ICE CREAM

VANILLA PANNACOTTA WITH SLOE GIN INFUSED BERRIES, CRUSHED MERINGUE

THREE YORKSHIRE CHEESES, BISCUITS APPLE & CIDER CHUTNEY