

NEW YEAR'S EVE CELEBRATION MENU

Amuse bouche

Truffle Gougères & Celeriac Velouté, finished with Parmesan D, G **VEGAN ON REQUEST**

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Foie Gras & Chicken Liver Parfait Cigar, brûlée apple, olive soil E, D, SD, G

Jerusalem Artichoke Raviolo, artichoke purée, truffle G **VEGAN**

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Pan Fried Scallop, squid ink linguine, pickle enoki mushroom, champagne & caviar sauce Mo, Sd, F, C, G

Leek & Potato Hash, Parsley purée, shallot salad Sd **VEGAN**

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Yorkshire Beef 2 way's, Pan roasted fillet & braised ox cheek, Dauphinoise slice, confit shallot, kale crisp, beef jus Sd, D

Pan Fried Halibut, lobster Bon Bon, duchess potato, spinach, dill beurre blanc F, D, Mo, E, Sd

Beetroot Wellington, Dauphinoise slice, confit shallot, kale crisp, red wine glaze Sd, G, S, D **VEGAN ON REQUEST**

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Tom Collins Bomb, topped with popping candy Sd, S, D

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Dark Chocolate Cremeux, Caramel tuile, passion fruit sorbet, micro basil S, Sd, E, D

Yorkshire Tea Crème brûlée, Ginger snap, forest fruit compote D, E, G, Sd

