

New Year's Eve Menu

Champagne Reception in the Bessemer Suite with a selection of canapes

Amuse-Bouche

Ginger & Lime Crab, Avocado and Chilli Oil

Starters

Pan Seared Duck Breast served with Roasted Endive, a Celeriac Rosti and a Cherry & Chilli emulsion (GF)

Beetroot Salmon Gravalax, served with a Pickled Fennel Salad and a Lemon & Caper Berry oil (GF)

Baby Spinach, Pea & Yellow Cherry Tomato Risotto served with a Rosemary Pesto (V, Ve, GF)

Main Courses

Spiced Pumpkin and Broad Bean Tortellini accompanied with Wild Mushrooms, Yellow Courgette ribbons and a Lemon & Thyme jus (V.Ve)

Pan Fried Cod, Jerusalem artichokes accompanied with a Tomato Compote, Clam & Prawn chowder and a Watercress foam (GF)

Medallions of Beef, accompanied with a Thyme Fondant Potato, King Mushrooms and a Red Onion & Horseradish cream (GF)

Desserts

Blackforest Slice on a Red Velvet crumb served with a Sorbet and Cherry glaze (V)

Blueberry Cheesecake served with Vanilla cream and Toffee Crunch Ice-cream (V, GF)

Belgian Chocolate Truffle Mousse with an Orange Chocolate Tart and Brandy cream

To Finish With

A Selection of Yorkshire Cheese with Biscuits, Grapes, Celery and Homemade Tangy Chutney

Freshly brewed coffee or tea selection

Petit Fours