

YORK & ALBANY

Sample New Year's Eve Menu 2012

Blinis with smoked salmon and caviar

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White onion and parmesan cheese soup with black truffles
Carpaccio of venison with orange, hazelnuts and peppered leaves
Orkney scallops with pumpkin purée and crisp cured pig's cheek
Pressed foie gras terrine, sauternes jelly, toasted brioche

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Roast rib-eye of Dedham Vale beef with parsnips and marrowbone
Roast breast of goose with chestnut, bacon and creamed brussels sprouts
Fillet of sea bass, sweet potato purée, ceps, salsify and tarragon
Pithiviers of wild mushroom, goat's cheese and spinach

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Lime sorbet with Bollinger Rosé

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Prune and Armagnac tart with vanilla custard
Black cherry Baked Alaska
Hot chocolate fondant with mint chocolate ice cream
Selection of British cheeses, vacherin, quince and oatcakes

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Lemon madeleine's with coffee

Six courses £90.00 per guest

A discretionary 12.5% service charge will be added to your bill

Please note that the above are sample menus and that as our ingredients are purchased fresh, certain dishes or ingredients may not be available