

New Year's Eve Gourmet Dinner & Disco

£45 per person

Trio of Chef's Canapés

*Char-grilled Scottish Scallops & King Prawn Skewer
with saffron tagliatelle and a garlic cream*

*Yorkshire Cheddar & Mushroom Soufflé
with a pear and walnut salad*

*Winter Warmer Soup
with a home-made mini loaf*

*Haggis & Black Pudding Tower
with a peppercorn sauce*

Trio of Sorbet

*Venison Steak & Wild Boar Sausage
sat on a bed of creamed potatoes and cabbage, with a port sauce*

*Breast of Local Duck
carved onto a rosti with a confit leg sat on a red onion tart, drizzled with orange sauce*

*Trio of Local Fish
Pesto crusted Whitby cod, Scottish salmon on red pepper risotto, & Sea Bass on spring onion mash*

*Char-grilled 8oz Sirloin Steak
with traditional accompaniments or served in a creamy pepper sauce*

*Vegetarian Option
please discuss your individual requirements*

Orange Pannacotta

*Individual Lemon Posset Pot
with homemade biscuit*

Sticky Toffee & Raspberry Trifle

White Chocolate & Whisky Bread & Butter Pudding

Selection of English Cheeses

Coffee & luxury chocolate