



NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.*

included in the one or two night New Year's Eve Package
£80 per Adult

CANAPÉS ON ARRIVAL

ASK FOR ALLERGENS

STARTER

Leek & Potato Soup Herb croutons **D, G**

Haggis, Neeps & Tatties Ale reduction **D, SD, G**

Caesar Salad Anchovies **D, SD, G, F**

Prawn & Oak Roasted Smoked Salmon Cocktail Bloody Mary sauce **C, F, SD, CE**

INTERMEDIATE

Passion Fruit & Mango Sorbet **G, D, N**

MAIN COURSE

Beer Braised Beef Cheek Ragù Watercress mash potato, braising gravy **D, SD, CE**

Pan Roasted Chicken Supreme Fondant potato, forestière sauce, tenderstem broccoli **D, SD, CE**

Herb Crusted Cod Loin Crushed new potatoes herb, caper butter **F, SD, D, G**

Beetroot & Goat's Cheese Risotto Beetroot crisps, hazelnut crumb **D, N, SD, CE**

DESSERT

Classic Vanilla Cheesecake Mulled berry compote **D, G, SD**

Raspberry Panna Cotta Champagne sorbet **D, SD**

Classic Spotted Dick Orange & whiskey anglaise **SD, D, E, G**

Yorkshire Cheeseboard For the table **D, G, CE, SD**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

