# New Years Eve



CHAMPAGNE & COCKTAIL
RECEPTION

**Music by Acoustic Quartet** 

#### **CHOOSE FROM:**

Jacques BonCouer Brut

Cold Bath of Harrogate Lager

Rhubarb Spritz – Wolfe Bros Rhubacello, Prosecco, Soda



#### **MAIN COURSE**

#### **CHOOSE FROM:**

#### **Roast Atlantic Cod Loin**

Baby prawn, roast sweetcornand samphire chowder



### Beetroot glazed Shin of Angus Beef

Pomme puree, chanterelle mushrooms, confit shallot, tarragon jus

#### Portobello Mushroom, Baby Spinach & Celeriac Wellington

Squash puree, confit shallot, sage gravy

£60 per person (no under 18s)

Arrival for Drinks & Canapes at 6.30pm

Acoustic music (soloist 6.30pm-7.15pm)

Call to be seated at 7.15pm

#### **CANAPÉ RECEPTION**

Watermelon, feta & mint skewers

Sticky Chicken with harissa honey

Seared Bluefin Tuna, avocado, chilli & lime salsa

Honey & Dijon glazed chipolatas

Grilled asparagus spears, Hollandaise dip

Blistered tomato & balsamic red onion bruschetta



# CHEESE & SWEET TREATS TABLE

Eh Up Yorkshire Cheddar, Cornish Brie, Hartington Blue

Sourdough crackers, chutneys & pickles, grapes, celery, sourdough

Millionaire's Shortbread, Apple & Blackcurrant Square, Rocky Road

#### DANCEFLOOR SHOOTERS

## FROM WOLFE BROS WITH THE DJ

Rhubacello, Orengecello & Lemoncello

First mains served from 7.30pm

Last mains down by 8.00pm

Cheese & Sweet treats from 8.45pm

Tea & Filter Or Port