New Years Eve



WELCOME DRINKS

Music by Acoustic Soloist

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 sweetcorn and samphire chowder



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). Booking, Deposit & Pre-Order Required Arrival for Drinks & Canapes at 6.30pm Acoustic music (soloist 6.30pm-7.15pm) Call to be seated at 7.15pm



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, Orancello & Lemoncello

First mains served from 7.30pm

Last mains down by 8.00pm

Cheese & Sweet treats from 8.45pm

Tea & Filter Coffee Or Port

Closed to the public from 4.00pm. Ticketed diners only from 6.30pm

