

## NEW YEAR'S EVE MENU

Cream of cauliflower soup, poppy seed crusted smoked cheddar

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### *Assiette of Duck*

Pressed duck confit terrine, kumquat relish, melba toast

Hoi sin duck spring roll, pickled Chinese vegetables

Tea smoked duck breast, almond couscous, harissa crème fraîche

**or**

Melon and mango board with passion fruit and pomegranate,  
brûléed pineapple and pink peppercorns

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Gin and tonic granita

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Fillet steak 'Rossini', crispy chicken livers, fondant potato,  
brioche croute, Madeira sauce, roasted chantenay carrots

**or**

Roasted rack of lamb with pine nut and garlic crust, tarragon gnocchi,  
charred asparagus, tomato jus, parmesan wafer

**or**

Swaledale cheese, spiced pear and kale pithivier,  
sticky balsamic onion compote, walnut cream

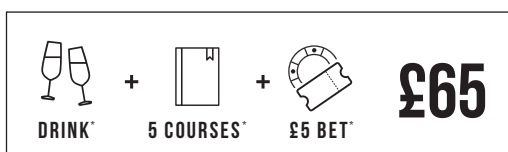
*All mains served with a selection of vegetables and potatoes*

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Napoleons dessert plate 2022

**or**

A selection of cheese with Christmas cake, chutney, celery & crackers



(V) vegetarian (VG) vegan (GF) gluten free  
(RGF) Request gluten free alternative (RVG) Request vegan alternative

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.\*