



## 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 Residential Package

£85 per Adult

### STARTER

**Tartare from house cured North Sea mackerel**, oyster rockafella, poached rhubarb & marinated celeriac ribbons **GF, CE, F, MO, MU, S, SD**

**Terrine of Farm to forks of Helmsley smoked ham knuckle**, scotched quail's egg, caramelised pink lady apple & cider reduction **CE, D, E, G, MU, S, SD**

**Yellisons goats cheese cake**, beetroot macaron, pickled golden beets, candied walnuts & watercress **V, CE, D, E, G, MU, S, SD**

### MAIN COURSE

**Beef tasting plate**, butter roast beef fillet tail, ale braised beef cheek, corned beef rissole, roast salsify, watercress puree & Port sauce **GF, CE, MU, SD**

**Lemon sole & mussel mousse ballotine**, buttered rainbow chard, confit potatoes & beurre Blanc **GF, CE, D, E, MO, MU, S, SD**

**Maple glazed salt baked celeriac**, forest mushroom & saffron ravioli & toasted hazelnut **VE, CE, G, N, MU, S, SD, SE**

### DESSERT

**Tasting of chocolate**, milk chocolate mousse, salted chocolate ganache & white chocolate ice cream **GF, V, D, E, S**

**Crème Catalan**, Pedro Ximenez, spiced pecan Brack **V, D, E, G, N, S, SD**

**Chefs cheese board**, candied pecans, sweet baby onions, crackers, house chutney & fruit **V, G, S, E, D, CE, SD, N**

**Pino colada**, mango soup, flame torched pineapple, coconut parfait & rum granita **VE, GF, N, SD, S**



*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*

