

NEW YEAR'S EVE MENU

**Selection of Canapes**

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**Roast Butternut Squash & Sweet Potato Veloute**

Homemade Bread Roll

**Queenie Scallops**

Garlic Butter & Gruyere Cheese Gratin

**Twice Baked Blue Cheese Souffle**

Pickled Walnut & Apple Salad

**Braised Pigs Cheek**

Doreen's Black Pudding, Crispy Poached Egg & Jus

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**Herb Crusted Cod Loin**

Crushed New Potatoes, Samphire & Lemon Beurre Blanc Sauce

**Slow Roast Suckling Pig**

Fondant Potato, Kale, Baked Apple & Cider Jus

**Wild Mushroom & Chestnut Cottage Pie**

Chive & Tomato Butter

**Holme Farmed Venison Haunch Wellington**

Creamed Potatoes & Madeira Sauce & Rainbow Chard

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**Sticky Toffee Pudding**

Butterscotch Sauce & Clotted Cream Ice cream

**Iced Raspberry Parfait**

Lemon Curd & Shortbread

**Milk Chocolate & Grand Marnier Tart**

Blood Orange Sorbet

**Duo of Wensleydale Cheese & Biscuits**

Apple, Grapes, Celery & Homemade Chutney

Tea or Coffee

**Glass of Bubbly at Midnight**

**£40 per person**

**Pre-Bookings only**

