



**New Year's Eve 2016**  
**£50 per person**

**Starters**

**Roast butternut squash and rosemary soup** with crème fraiche and hazelnut ravioli (v)

**Pressed terrine of locally shot game** with "Cumberland" winter fruits, pickled walnuts and pistachio toast

**"Taste of Whitby"** crab dumpling, king scallop, kipper croquette, whole tail scampi and bouillabaisse garnish

**Polenta and chestnut cakes** with Jerusalem artichoke crème brulee, lemon thyme and white truffle marinated wild mushrooms (v) (g)

**Sorbet**

**Raspberry and basil sorbet** with a Bellini shot and peach jellies (g)

**Mains**

**"Surf and Turf"** Fillet steak and lobster tail, lobster and Cognac bisque, straw potatoes, charred leek, aniseed carrots (g)

**Rack of Yorkshire venison** with venison haggis, winter vegetable ratatouille, kale bubble and squeak and roast parsley root (g)

**Roast halibut fillet** with chicken and wild mushroom pot-au-feu, purple kale, olive tapenade, potato galette and chicken popcorn (g)

**Beetroot and sage gnocchi** with caramelised satsumas, baked baby goats cheese, sautéed watercress, cranberry gel and toasted pecans (v)

**Puddings**

**Duck egg custard tart** with forced Yorkshire rhubarb jelly, rhubarb schnapps and clotted ice cream (g)

**Chocolate and hazelnut pave** with warm chocolate mousse, caramelised banana and hazelnut praline

**Yorkshire cheeseboard** with fig chutney, dates, celery and biscuits