

NEW YEAR'S EVE MENU 2010

£57.50 per person

Glass of Champagne & Canapés

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Cappuccino of Celeriac laced with Black Truffle (V)

or

Warm Ham Hock, Pig Cheek Croquette, Hen Egg, Mustard & Watercress Salad

or

Oak Smoked Salmon, Pickled Mushroom, Quail Egg & Malt Bread

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Scallop Pithivier, Tomato Beurre Blanc

or

Confiture of Stored Summer Fruit Sorbet (V)

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Oven Roasted Halibut Chunk,
Spring Onion Salad, Puree of Pea, Lobster Sauce

or

Fillet of Yorkshire Beef
with a stew of Braised Oxtail, Winter vegetables, Truffle Potato

or

Flan of Wensleydale Cheese & Salad of Walnuts & Pressed Tomato (V)

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Caramelised Pear, Conference Pear Mousse, Spiced Ginger Bread & Nougat

or

A Taste of Chocolate

Creamy Ganache, Cocoa Foam, Rum Truffle, Mousse & Chocolate Chip Ice
Cream

or

Yorkshire Cheeses – Blue Wensleydale, Old Peculier Swaledale & Katy's White
Lavender

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Coffee and Chocolates

Crackers & Novelties

(V) – Vegetarian options

Best wishes for 2011
from
Edward, Janet &
The Team