



**NEW YEAR'S EVE MENU 2009/2010**

*£55.00 per person*

*Glass of Champagne & Canapés*

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*Slow Cooked Pork Belly, Black Pudding Purée, Caramelised Apple, Parsnip Velouté*  
*or*

*Olive Oil Poached Salmon, Watercress, Pressed Tomato Terrine*  
*or*

*Tarte Fine of Winter Vegetables, Warm Duck Egg, Parmesan Foam (V)*

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*Clam Chowder with Noodles*

*or*

*Pink Grapefruit Sorbet (V)*

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*Searred Monkfish with Fried Polenta, Winter Greens, Cauliflower Purée, Red Wine Jus*  
*or*

*Roast Fillet of Beef*  
*(Locally produced & hung for 3 weeks)*

*or*

*Oxtail Croquette, Salsify, Cep & Madeira Jus*

*or*

*Ricotta Cheese Ravioli, Wild Mushroom, Buttered Spinach, Olive Oil Sauce (V)*

*Served with a Selection of Fresh Vegetables*

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*Bitter Chocolate Truffle with Kirsch Soaked Cherries, Cream & Vanilla Ice Cream*

*or*

*Ginger & Pistachio Bread, Pan Fried Banana, Rum Sorbet, Molasses Sugar with Vanilla*

*or*

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

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*Coffee and Chocolates*

*Crackers & Novelties*

*(V)– Vegetarian options*