



New Years Eve Gala Menu 2021

To Begin

Roasted butternut squash & parsnip soup

Bread roll & butter

Salad of seafood medley

Cucumber, lemon emulsion and fennel

Roasted red onion & pepper tart

Goats cheese, almond and thyme

Slow cooked beef bon bons

Dijon mustard, mayonnaise dressed leaf

Main Course

Yorkshire cannon of lamb

Served pink, smoked mash potato, roasted shallots, steamed greens & thyme red wine jus

Pan roasted salmon steak

Grilled asparagus, prosecco & crab cream sauce

Chargrilled collops of beef

Skin on hand cut chips, grilled flat cap mushroom, tomato, au poivre sauce

Butternut squash and roast chestnut lasagne (v)

Grilled garlic bread, dressed leaf

To Finish

Dark chocolate delice

Rum raisin ice cream

Sherry berry & custard trifle

Mixed with popping candy

Classic crème brulee

Stable biscuit

Selection of Yorkshire's finest cheese & biscuits

Traditional accompaniments