



## **New Years Eve 2011 – Punch Bowl**

Mulled wine on arrival

Olives, oils and bread

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Cream of white onion and smoked Wensleydale cheese soup with parsnip crisps

Pan fried duck livers with Madeira, thyme and cream sauce on toasted brioche

Wild mushroom & herb pesto tagliatelle

Smoked trout and crayfish tails salad with bloody Mary sauce

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### **Carvery**

Corn fed chicken coq au vin

Roast loin of pork with an apricot and herb stuffing, marmalade glaze and pork jus

Roast topside of local beef, Yorkshire puddings and roasting juices

Roast leg of lamb with garlic and thyme served with lamb jus

Winter Vegetable “Wellington” with hollandaise sauce

*All served with selection of vegetables and potatoes*

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Yorkshire rhubarb tart with ginger ice cream

White chocolate and cranberry cheesecake with crème de cassis syrup

Selection of local cheeses, chutney and biscuits

Sticky toffee pudding, caramel sauce and homemade vanilla ice cream

*£37.50 per person*

*New Year Quiz and ‘Betterdaze’ Wurlitzer Jukebox*

*Champagne & chocolate truffles at midnight*

*Reservations Essential*

*A deposit of £10 per person is required on booking*

*(Coffee not included)*

*For further information or to make a reservation please call: (01748) 886233*