



NEW YEARS DAY MENU

2 Course £36.00

3 Course £44.00

STARTERS

Potato, Leek & Chorizo Soup

Chorizo Crumb, Tarragon Oil

Asian Beef Salad

Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seeds,
Soy & Chilli Dressing

Tempura Tiger Prawns

Crispy Asian Salad, Wasabi Mayo

Courgette, Lemon & Herb Risotto

Ricotta, Micro Basil

Prawn Cocktail

Iceberg Lettuce, Vine Tomato, Cucumber, Marie Rose Sauce

Asian Beef Salad

Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seeds,
Soy & Chilli Dressing

Black Pudding Scotch Egg

Mustard Cream Sauce, Pickled Granny Smith

Beetroot & Goats Cheese Salad

Honey & Balsamic Dressing

All starters are served with complimentary bread and butter

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you



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MAINS

The Full Fawkes (£3.50 Supplement)

Roast Sirloin of Beef, Roast Loin of Pork, Crackling, Yorkshire Pudding, Sage & Onion Stuffing, Stock Gravy

Steak & Black Sheep Ale Pie

Individual Short Crust Pastry Pie, Triple Cooked Chips, Black Sheep Ale Gravy

Roast Sirloin of Beef

Yorkshire Pudding, Stock Gravy

Roast Loin of Pork

Yorkshire Pudding, Crackling, Sage & Onion Stuffing, Stock Gravy

Pan Roasted Fillet of Cod

Crushed Herb Potatoes, Lemon & Caper Butter

Leek & Gruyere Filo Parcels

Roasted Red Pepper Purée, Balsamic Reduction, Herb Oil

Slow Braised Lamb Shank

Creamed Mash, Yorkshire Pudding, Redcurrant & Mint Jus

Sides

Cauliflower Cheese £5.50

Creamed Sprouts, Savoy Cabbage & Pancetta £5.50

Slow Braised Red Cabbage with Port & Cinnamon £5.50

All main courses are served with complimentary seasonal vegetables, triple cooked goose fat roast potatoes and creamed mash

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DESSERTS

Traditional Christmas Pudding

Cream Rum Sauce

Ginger & Blackberry Eton Mess

Stem Ginger, Blackberry Compote, Meringue

Sticky Toffee Pudding

Toffee Sauce, Madagascan Bourbon Vanilla Ice Cream

Liquorice Panna Cotta

Blueberry Compote

Chocolate Guinness Pudding

Banoffee Ice Cream

Cheese Board

Biscuits, Chutney, Apple, Celery

Harrogate Blue Cheese

Smoked Applewood Cheddar

French Brie

Charcoal Briquette

Selection of Northern Block Ice Creams

Madagascan Bourbon Vanilla Black

Black Treacle

Dark Chocolate & Sea Salt

Raspberry and Sorrel

Ginger Caramel

Sicilian Lemon Sorbet



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