New Years Eve

# £85 PP

## Starters

Homemade White Onion & Thyme Soup served with Crusty Roll and Butter

Duck Liver Pate, toasted Crostini, chutney and a salad garnish

Three Fish Terrine (smoked trout, smoked salmon & mackerel), crusty roll and salad garnish

Goats Cheese & Red Onion Tart, Rocket and a balsamic glaze

## Main course

Venison, smoked bacon and red wine casserole, creamy mash and seasonal veg

Herb Crumb Hake on a bed of Ratatouille

Tomato, Mozzarella and Basil Risotto

Lambs Liver, Bubble and squeak, lambs’ bacon, onion rings, lamb gravy & seasonal veg

## Dessert

Pecan Tart with roasted almond ice-cream

Vanilla Brule with shortbread biscuits

Chocolate brownie & boozy cherry sundae

Yorkshire Cheeseboard