

# 1783

## Sample New Year's Eve - 6 Course Taster Menu

*Crafted from the seasonal larder of the Yorkshire Dales and prepared by classically trained chefs, our food builds on the traditions of Yorkshire fine dining. We celebrate simplicity with elegance and take every measure to ensure our food and service represents the very best of the Dales.*

### Snack

#### Lobster Ravioli

*Served with a lobster bisque*

### Vegetable

#### Salt Baked Carrot

*Carrot & cardamon puree, carrot bhaji, coriander gel*

### Fish

#### Han Dived King Scallops

*Dill oil, pickled fennel, compressed apple & pear*

### Meat

#### Venison Haunch Wrapped in Pancetta

*Glazed parsnip, blackberry & prune puree, pan jus*

### Cheese

#### Cave Aged Cheddar Mousse

*Thyme & pistachio cracker, black garlic puree*

### Sweet

#### Lemon Custard Tart

*Italian meringue, lemon & mint sorbet, candied lemon zest*

### Coffee's

#### Aroma Special Roast Coffee

*Served with a milk chocolate truffle*

*Please inform staff of any allergies / intolerances*

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