



New Year's Eve

Champagne and Canapé Reception 7pm
Dinner at 8pm

Taylor's of Pickering Oak Smoked Salmon

Dressed Whitby crab meat,
avocado mousse & Pickering watercress

Bone Dry Riesling 2020, Von Buhl, Pfalz, Germany

Haggis

with neeps & tatties

Côtes du Rhône 2019, Brunel de la Gardine, Rhône, France

Charcoal Roast Lamb Rump

Charred winter vegetables, Dauphinoise potatoes & caper sauce

Château Macquin 2018, Saint George-Saint Emilion, Bordeaux, France

Glazed Lemon Tart

Armagnac prunes & Longley Farm Jersey cream

'Palazzina' Moscato Passito 2015, Il Cascinone, Piemonte, Italy

A Selection of Yorkshire Cheese

Biscuits, homemade chutney & celery

Taylor's 10 year tawny

Coffee

Served with handmade chocolates

Midnight will be welcomed with a glass of champagne and fireworks.

Please note that on New Year's Eve, guests will be sat at shared tables.