

NEW YEAR'S EVE CELEBRATION!

STARTERS

Wild Mushroom, Spinach and Wensleydale Croquettes

Champagne béchamel, dressed herb salad (v)

Pan-seared King Scallops

cauliflower purée, crispy pancetta, herb butter

Smooth Duck Liver Parfait

plum chutney, toasted sourdough, dressed leaves

King Prawn and Smoked Salmon Cocktail

baby gem lettuce, tomato, Bloody Mary mayonnaise and lemon

MAINS

Wensleydale stuffed Chicken Breast wrapped in Streaky Bacon

truffle dauphinoise potatoes, buttered fine beans, Wensleydale and chive sauce

Pan-roasted Fillet of East Coast Cod

baby potatoes, carrots, chickpea and tahini purée, sautéed chorizo and dill oil

28 Day Aged 100z Yorkshire Sirloin Steak

chunky chips, peppercorn sauce, grilled tomato, roasted mushroom and dressed leaves

Roast Cannon of Lamb

crisp potato pavé, pea purée, charred Tenderstem broccoli, kale and rich red wine sauce

Butternut Squash and Pearl Onion Tarte Tatin

roast baby potatoes, cider-glazed carrots, wilted spinach and red wine gravy (vg)

PUDDINGS

Baileys Crème Brûlée

langue de chat biscuit

Chocolate and Raspberry Tart

raspberry sauce, white chocolate ice cream

Champagne and Strawberry Cheesecake

shortbread crumb, strawberry compote, vanilla pod ice cream

Blue Bell Cheese Board

with Bracken Hill chutney, biscuits, grapes and celery (v)

**3 Courses including a glass of Prosecco on arrival £59.95 per person.
Served from 7pm. A £10pp deposit will be required on booking.**

Join us for a delicious New Year's Day Carvery served from 12 noon until 7pm.



HAPPY
NEW
YEAR

BLUEBELLWENTBRIDGE.CO.UK