



Country Hotel, Restaurant & Bar - Hackness

New Years Eve Menu



Canapés on Arrival

To Start

White onion and fennel soup

Served with a garden rosemary pesto

Selection of Yorkshire game

Rabbit ballontine, confit Whisperdale pheasant, venison rissole, shot of game tea

Dressed white Whitby crab

Served in lemon balm mayonnaise, Lowdale farmhouse bloody Mary chutney

Deep fried lowna dairy goats cheese

Served with Scalby village beetroot, English peashoots and nasturtium leaf salad

For Mains

Fillet of beef Rossini

In Theakstons ale and winter root vegetable juices

Leven duck

Seamer honey seared breast, confit leg rosti, ginger wine and star anise jus

Line caught wild halibut

lowna dairy aged Waudby cheddar rarebit, Whitby lobster and freshwater crayfish vinaigrette

Ravioli of wild mushroom duxelle and ricotta cheese

With spinach purée, sun blushed tomato pesto and Mowthorpe farm potato rilette

For dessert

The Everley plate of chocolate

Ginger parkin crème brûlée

With home made Florentine biscuit, sticky apple and cinnamon concasse

White chocolate and banana parfait

In rum and raisin syrup, cinnamon baked cats tongue biscuits

English Swaledale and Hawes Wensleydale cheese

With redcurrant and celery jelly and savouries

Coffee and home made petit fours

£55.00 per person

Followed by disco and fireworks