



HART'S
HOTEL & KITCHEN

New Year's Eve Dinner

£75 per person for 3 Courses

Starters

Choose one dish:

Borscht with Sour Cream (v) (gf*)

Salmon Gravavlax with Dill, Crème Fraîche, Pickled Cucumber & Capers

Game Terrine with Piccalilli Purée & toasted Sourdough (gf*)

Twice Baked Goats Cheese Soufflé with Apple, Walnut & Rocket (v)

Main Courses

Choose one dish:

Fillet Steak with Savoy Cabbage, Hasselback Potatoes, Red Wine Sauce (gf)

Roast Duck Breast with caramelised Endive, Spiced Lentils & Kumquats

Pan Fried Halibut with Herb & Parmesan Risotto, Bouillabaisse Sauce (gf)

Globe Artichoke stuffed with Tomato & Mushroom served with Barigoule Sauce (v) (gf*)

Side Dishes £7 each

Triple cooked Chips | Minted New Potatoes | Brussel Sprouts with Chestnuts | Chantenay Carrots

Desserts

Choose one dish:

Warm Chocolate Pudding with Hazelnut Ice Cream (v)

Christmas Pudding Parfait with Citrus Fruits (v)

Hambleton Bakery Tart served with Vanilla Ice Cream (v)

Vanilla Crème Brûlée served with Orange Sorbet (gf*) (v)

Cheese & Biscuits served with homemade Chutney, Celery & Grapes (gf*) £2 supplement

Please inform us of any allergies. We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(gf) Gluten free (gf*) Gluten free option available upon request

12.5% discretionary service charge will be added to your final bill.