



HART'S
HOTEL & KITCHEN

New Year's Eve Dinner

£65 per person for 3 Courses

Starters

Choose one dish:

Cream Of Wild Mushroom Soup. Hambleton Rye Sourdough (V) (GF*)

Salmon Gravavlax. Fennel & Orange Salad, Capers, Dill Soured Cream

Game Terrine. Piccalilli Purée, Toasted Sourdough (GF*)

Heritage Beetroot. Colsten Bassett, Chicory & Walnut Salad (V) (GF)

Main Courses

Choose one dish:

8oz Ribeye Steak. Pommes Frites, Field Mushroom, Grilled Tomato, Watercress Salad, Peppercorn Sauce (GF)

Grilled Pork Chop. Pomme Anna, Sauteed Winter Greens, Morell Sauce (GF)

Wild Mushroom Risotto. Broad Beans, Parmesan, Crispy Sage (V) (GF)

Poached Monkfish. Braised Wild Rice, Samphire, Crispy Clams, Bouillabaisse sauce (GF)

Side Dishes £6 each

Buttered Fingerling Potatoes & Sage | Sprout Tops & Pancetta | Cider & Cardamon Glazed Root Vegetables

Desserts

Choose one dish:

Dark Chocolate Delice. Salted Peanut Mousse. Peanut Brittle (GF)

Hambleton Bakery Tart. Winter Berries, Vanilla Gelato

Lemon & Passion Fruit Posset. Candied Citrus Peel, Lavender Shortbread (GF*)

Sticky Toffee Pudding. Caramel Sauce, Foire De Latte Gelato

Seasonal Cheese Selection. Crackers, Celery, Homemade Chutney, Grapes. £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.