

HART'S KITCHEN

NEW YEAR'S EVE

3 courses £75

Early bird 5.30pm – 6.30pm 3 courses £55

A glass of Rene Beaudouin Champagne on arrival

Starters

Salad of beetroot, pine nuts & horseradish crème fraiche (v) (gf)

Marinated scallops with apple crème fraiche & caviar (gf)

Whipped chicken liver parfait, black figs & Waldorf salad (gf*)

Hen-of-the-wood mushrooms on sourdough with goats' curd & wild garlic (v) (gf*)

Mains

Roast duck with kumquats, spiced lentils, cavolo nero (gf*)

Slow-cooked rib of beef with shitake mushrooms, braised onion & red wine sauce

Poached fillet of halibut, pink fir potatoes, sea spaghetti & oyster leaf with salsa verde (gf)

Hart's truffled pasta with burrata cheese (v)

Sides

Triple cooked chips, Buttered cavolo nero, Minted new potatoes, Green beans **£3.50**

Desserts

Warm chocolate pudding with peanut ice cream

Spiced poached pear, pan perdu, salted caramel sauce & blackberries with vanilla ice cream

Warm madeleines & lemon curd

Hambleton Bakery almond & apricot tart served with vanilla ice cream

Cheese & biscuits served with homemade chutney, celery & grapes **supplement £2**

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGENS.

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. Additional vegetarian and vegan dishes available upon request.

(v) vegetarian (v*) vegetarian on request (gf) gluten free (gf*) gluten free on request

12.5% discretionary service charge will be added to bills.

Full payment required to guarantee reservation.