

HART'S KITCHEN

NEW YEAR'S EVE

3 courses £65

Early bird 5.30pm – 6.30pm 3 courses £55

Starters

Salad of beetroot, pine nuts & horseradish crème fraiche (v)
Seared scallops charred sweetcorn & jerk dressing
Whipped chicken liver parfait, black figs & waldorf salad
Hen-of-the-wood mushrooms on sourdough with goats' curd & wild garlic (v)

Mains

Roast duck with kumquats, spiced lentils, calvo nero
Roast loin of venison, salt baked carrot, carrot & marmite purée, chocolate sauce
Poached fillet of halibut with cucumber & oyster leaf flavoured sauce
Hart's truffled pasta with burrata cheese (v)

Sides

Triple cooked chips, Purple sprouting broccoli, Minted new potatoes, Green beans **£3.50**

Desserts

Spiced poached pear, pan perdu, salted caramel sauce & blackberries
Warm chocolate pudding with peanut ice cream
Warm madeleines & lemon curd
Hambleton Bakery almond & apricot tart served with 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.

(v) vegetarian (v*) vegetarian on request

12.5% discretionary service charge will be added to bills.

Full payment required to guarantee reservation.