AYSGARTH FALLS HOTEL

NEW YEAR'S EVE

Dinner Menu

STARTERS

BUTTERNUT SQUASH VELOUTÉ V GF* 9
honey roasted, spiced seeds, mascarpone, crisp bread

WHISKY-CURED LOCH DUART SALMON GF 14
cucumber, tonka bean, cucumber gel, herbs

PRESSING OF LOCAL GAME & PRUNE 12
house chutney, pickles, mushroom ketchup

CAULIFLOWER PANNACOTTA V 10
pickled wild mushrooms, vegetarian parmesan tuile, cauliflower fritter

TWICE-BAKED WENSLEYDALE SOUFFLÉ 12
pesto cream sauce

CEVICHE OF HALIBUT 14
mussels, spring onion, avocado sorbet, scorched baby gem lettuce

MAIN COURSE

RUMP OF DALES LAMB GF* 30
crushed minted peas, mini shepherd's pie, roasted carrot

FILLET OF STONE BASS GF 29
charred shallot, potato & pancetta terrine, cavolo nero, confit garlic

FILLET OF SCOTCH BEEF WELLINGTON 45
whipped truffle potato, kale, roast heritage carrot

ROAST FREE-RANGE TURKEY 24
cranberry & orange stuffing, traditional trimmings, roasting gravy

CANNELLONI OF BUTTERNUT SQUASH V 22
leeks, Jerusalem artichoke, vegetarian parmesan, pesto

CÔTE DE BŒUF FOR TWO 90
house chips, peppercorn sauce, béarnaise sauce, cherry vine tomatoes, house salad

SIDES 6
house chips, onion rings, seasonal greens, house salad, peas French style

DESSERT

AYSGARTH FALLS CHRISTMAS PUDDING 8
brandy sauce

WARM BREAD & BUTTER PUDDING 10
dark chocolate & orange croissant, custard

WARM APPLE TARTE TATIN 10
vanilla bean ice cream

BLAIR ATHOLL WHISKY PANNACOTTA 9
honeycomb, pear

SELECTION OF YORKSHIRE CHEESES 16
chutney, frozen grapes, apple, biscuits

SELECTION OF ICE CREAMS & SORBETS 9

COFFEE & MINCE PIES

V vegetarian · GF gluten free
Please make your server aware of any allergies or dietary requirements