



NEW YEAR'S EVE SET MENU

SUNDAY 31ST DECEMBER

Three courses £39 including glass of bubbles on arrival

STARTERS

Selection of Warm Bread
Salted butter and tapenade V

Spiced Parsnip Soup
Homemade Guinness and treacle wheaten, salted butter V GF*

Hillyard Prawn & Smoked Salmon Cocktail
Creamed avocado, tomato salsa, toasted sourdough GF*

Korean Fried Chicken
Pickled onions, gochujang mayo, sesame GF*

Beef Cheek Arancini
Jerusalem artichoke purée, parmesan, beef jus

Smoked Pancetta Caesar
Sourdough croutons, aged parmesan

Roasted Beetroot Salad
Spiced nut, orange, balsamic V GF

ROAST DINNER

Hillyard Salt Aged Overnight Roast beef
with homemade yorkie

Thyme Roasted Chicken Breast
with stuffed bacon roll

Roasted Rump of Lamb
with homemade yorkie

Market Fish of the Day
with burnt lemon GF

Roast Butternut and Chestnut En Croûte
with vegan gravy VE

*All served with seasonal vegetables, roasted and creamed potatoes
Meat juice gravy, peppercorn cream or hollandaise

OTHER MAINS

The Yard Beef & Marrow Burger
Jack cheese, tomato, pickles, spiced ketchup, homemade chips GF*

Chilli Tomato Ragù
Rigatoni pasta, aged parmesan, truffle oil V

Hillyard's Salt Aged 10oz Sirloin
Wild mushrooms, homemade chips, peppercorn cream (£12sup) GF

28 Day Dry Aged 8oz Fillet
Wild mushrooms, homemade chips, peppercorn cream (£16sup) GF

If you have any allergies or dietary requirements, please inform your server and we will endeavour to accommodate them as best we can.

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SWEETS

Sticky Toffee Pudding

Salted caramel, milk ice cream V

Homemade Milk Ice Cream

Honeycomb, bitter chocolate V GF

Pavlova

Smashed honeycomb, lemon curd and raspberries V GF

Apple and Blackberry Crumble

Toasted almond, vegan ice cream VE GF

Baked Chocolate Torte

Vanilla custard and milk ice cream V