



COACH & HORSES  
• RILLINGTON •

## NEW YEAR'S EVE MENU

**£65.00 per person**

### CANAPÉS

*Balsamic tomato and pesto pastry puffs*

*Smoked salmon and dill crème fraiche blinis*

*Smoked duck, goats' cheese, pickled red onion bruschetta*

### STARTERS

*Pan fried scallops, salt baked celeriac, puree, granny smith apple, maple toasted hazelnuts*

*Chicken Ballotine, Tarragon emulsion, pickled wild mushrooms, parmesan*

*Rosemary roasted butternut squash, Ravioli squash puree, whipped Gorgonzola crème fraiche, pickled shallots, brown butter and Disaronno*

### SECOND COURSE

*Cranberry Sorbet*

### MAINS

*Venison loin, venison Bolognese fritters, chocolate soil, cep powder, wild mushrooms, truffled creamed leeks.*

*Charred Cauliflower steak, curried lentils, mini onion bhajis, raita, pickled red onion, quince and vanilla chutney*

*Pan seared cod loin, Roasted caramelised quince, crispy sage, fondant potatoes, braised salsify & nut brown butter.*

### DESSERTS

*Bubblegum Panna cotta, popping candy chocolate pot & Jelly Bean jelly*

### TO FINISH

*A Trio of Yorkshire Cheese, Crackers, Grapes & Chutney*

### PLEASE NOTE

*A deposit of £10 per person will be required on booking (non-refundable)*

*Tel: 01944 759196*

Please notify your server of any food allergies prior to ordering or request further information.  
Many of our dishes can be modified to suit dietary requirements.