

NEW YEARS EVE 2022

Amuse bouche

Starter

Traditional French onion soup
with Emmental crostini

Oak smoked salmon, dill crème fraiche,
balsamic caviar, lambs lettuce

Game and date terrine,
apricot and ginger chutney

Pan roasted pigeon breast, crispy quail
eggs, beetroot and watercress

Entree

Dry aged beef filet, pomodoro sauce,
buttered cavolo Nero, beef dripping
baby potatoes

King prawns and crayfish risotto, bisque
sauce and parmesan crisp

Butternut squash, spinach and Yorkshire
fettle pithivier, prosecco sauce

“Canard a orange”, served with baby
vegetables and duck fat pomme anna

Dessert

Dark chocolate sphere, milk chocolate
cremeux, salted caramel

Irish Liquor crème brulee, clotted cream
ice cream

Lemon meringue pie, lime sorbet,
candied citrus

Raspberry and prosecco posset, buttery
shortbread

To finish

Selection of Yorkshire & French cheeses
Peters yard crackers, sticky toffee
pudding crackers, chutney & Walnuts
Freshly Brewed Taylors Coffee

5 courses £70 pp

**Available
6.30pm until 8.30pm
The table will remain
yours for the evening.**

**A pre order will be
required by Monday 26th
December**



**Why not stay over?
Rooms from £159 including brunch**

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