

NEW YEARS EVE

Amuse bouche

Starter

Artichoke soup, garlic croutons
White crab meat, fennel, brown crab
ketchup & lime caviar dressing
Pan-seared scallops, cauliflower
& pancetta
Beef tartar, linseed, onion &
confit egg yolk
Duck & pistachio terrine, fig & prociutto

Entree

Beef Wellington
Dauphinoise, heritage carrots &
madera sauce
Cod Loin
Sichuan pepper squid, sea herbs, salsify,
white wine & saffron sauce
Venison Loin
Butternut squash, kale
& pedro ximenez jus
Blue Prince Pumpkin Risotto
Harrogate blue cheese, baby vegetables

Dessert

Dark Chocolate Mousse
Blood orange & tonka bean, waffle cone
crumb
White Chocolate Creme Brulee
Yorkshire rhubarb, clotted cream ice
cream
Carrot & Walnut Cake, cream cheese &
English toffee ice cream
Lemon Posset, raspberry & biscotti

To finish

Selection of Yorkshire cheeses
Freshly Brewed Taylors Coffee

5 courses £65pp

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

*A pre order will be required by
Monday 27th December*



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

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