



# NEW YEAR'S DAY MENU

Wednesday 1<sup>st</sup> January 2025

Served from 1pm to 7pm

**CARROT & CORIANDER VELOUTÉ (V)(GF)**

**TIGER PRAWN RAVIOLI**

Tempura Prawn & Lemongrass & Ginger Broth

**LOCAL PARTRIDGE WELLINGTON**

Seared Partridge Breast, Caramelised Onion Purée

**JERUSALEM ARTICHOKE BAVAROIS (V)(GFO)**

Roast Artichokes, Chestnuts, Parsley Sponge, Camembert Fritters

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**14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)**

Yorkshire Pudding

**SALT AGED PORK BELLY (GF)**

Alsace Cabbage, Garden Apples, Crackling

**SEARED SEA BASS FILLET (GFO)**

Salt & Pepper Scraps, Keta Cavier, Chive Potato Nage

**COURGETTE & WILD MUSHROOM GNOCCHI (V)**

Gorgonzola, Mushroom Ketchup

**ALL MAIN COURSES ARE SERVED WITH  
ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES**

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**GRASSINGTON HOUSE CHRISTMAS PUDDING**

Brandy Sauce

**CHOCOLATE FONDANT**

Salted Caramel, Orange Gel, Candied Orange

**VANILLA CRÈME BRÛLÉE (GF)**

Raspberry Compôte, Raspberry Meringue, Mint Sponge

**A SELECTION OF COURTYARD DAIRY CHEESE**

Homemade Apple Chutney & Crackers

**Supplement £6.50**

Three-course menu priced at **£49.50 per person**