

# HART'S

## HOTEL & KITCHEN

### New Years Eve Dinner

#### Starters

*Choose one dish below:*

- Borscht with Sour Cream (v) (gf\*) £9
- Gravadlax of Salmon with Dill, Capers, Fennel & Orange (gf) £9.50
- Game Terrine with Piccalilli Purée & toasted Sourdough (gf\*) £9
- Twice baked Goats Cheese Soufflé with Apple, Walnut & Rocket (v) £9.50

#### Main Courses

*Choose one dish below:*

- Filet Steak with Koffman Cabbage & Hasselback Potatoes, Wild Mushroom & Red Wine Sauce (gf) £38
- Roast Duck Breast with caramelised Endive, Spiced Lentils & Kumquats £28.50
- Pan fried Halibut with Herb & Parmesan Risotto, Bouillabaisse Sauce (gf) £29
- Globe Artichoke stuffed with Tomato & Mushroom served with Barigoule Sauce (gf\*) (v) £27

#### *Side Dishes*

- Triple cooked Chips | Minted new Potatoes | Brussel Sprouts with Chestnuts | Chantenay Carrots £5 each

#### Desserts

*Choose one dish below:*

- Warm Chocolate Pudding with Hazelnut Ice Cream £9.50
- Christmas Pudding Parfait with Citrus Fruits £9
- Hambleton Bakery Tart served with Vanilla Ice Cream £9.50
- Vanilla Crème Brulé served with Orange Sorbet (gf\*) £9
- Cheese & Biscuits served with homemade Chutney, Celery & Grapes (gf\*) £12.50

*Please inform us of any allergies. We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.*

*(gf) Gluten free (gf\*) Gluten free option available upon request  
12.5% discretionary service charge will be added to your final bill.*