

# NEW YEARS EVE

Pan fried scallops, black pudding, pancetta, curried butternut puree

Wild mushroom soup, truffle oil & Parmesan croutons

Seared pigeon breast, potato rosti & beetroot emulsion

Twice baked 3 cheese soufflé

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Beef wellington, celeriac truffle mash, roast baby roots & madeira reduction

Pan fried seabass, fishcake, lemon green beans & saffron butter sauce

Wild mushroom, asparagus & feta galette, vanilla sweet potato puree & pea shoot velouté

Confit of duck leg, haggis bonbons, tatties & neeps & red wine jus

Classic coq au vin, potato fondant, Portobello mushroom & stock reduction

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Chocolate rum truffle delice, wild raspberries & crème chantilly

Cheese & biscuits, Guinness cake, celery, apple & chutney

Prune armagnac iced parfait

Poached pear frangipane & whiskey ice cream

Followed by coffee & Malthouse petit fours

**£25pp**

**8.30pm sitting only**

**Pre order& deposit will be required**

## **BOXING DAY & NEW YEARS DAY BRUNCH**

**11am-2pm**

Leek & potato soup with herb croutons & warm bread roll

Scrambled egg & smoked salmon on a toasted muffin

Corn beef hash cake, fried egg & brown sauce

Tomato, feta & olive bruschetta

King prawn & chorizo pil pil (£3 supp)

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All day Malthouse breakfast – sausage, bacon, flat mushroom, roast tomato, black pudding, baked beans, toast & egg cooked to your liking

Malthouse steak & Taylors ale pie, mash, garden peas & real gravy

Butternut, Yorkshire blue cheese risotto with crispy leeks

Taylors ale battered haddock & handcut chunky chips with mushy peas

Classic steak & frites with peppercorn sauce (£5 supp)

**£15pp for 2 courses**

**Desserts of the day £5 each**