

**EAGLE + CHILD**  
**NEW YEAR'S EVE 5 COURSE BANQUET**

NYETIMBER CLASSIC ENGLISH SPARKLING WINE ON ARRIVAL

**CANAPES**

MINI PEA CUSTARD, BURRATA + PINK GRAPEFRUIT  
PORT OF LANCASTER SMOKED OYSTER, YUZU + CUCUMBER ON RYE  
PUFFED PORK, BURY BLACK PUDDING, MARMITE HOLLANDAISE

**DINNER**

GOOSNARGH CHICKEN LIVER PARFAIT, CONFIT GARLIC, ALBERT MATTHEWS' SMOKED  
BACON, SWEETCORN

—OR—

RED BEETROOT BORSCHT, CREAM CHEESE, CHIVE BEIGNET (V)

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BUTTER POACHED LOBSTER, SQUID INK RISOTTO, PICKLED SAMPHIRE, CARAMELISED  
MANGO

—OR—

TARRAGON GNOCCHI, MUSHROOM CONSOMME, SLOW ROASTED TOMATO, PICKLED  
QUINCE (V)

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YORKSHIRE HEART SPARKLING WINE + RASPBERRY SORBET

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HIMALAYAN 28 DAY SALT AGED BOWLAND BEEF FILLET, BONE MARROW, PARSLEY +  
SHALLOT, TRUFFLED JERUSALEM ARTICHOKE, CHATEAU POTATOES, MADEIRA JUS

—OR—

SALT BAKED WINTER GARDEN; CELERIAC, PARSNIP, BEETROOT, HERITAGE CARROT  
PUREE, CRISPY SHALLOT, TRUFFLED GOATS CHEESE TORTELLINI (V)

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WARM VALRHONA CHOCOLATE FONDANT, COFFEE GRANITA, PARSNIP ICE CREAM

—OR—

PENNINE CHEESES + TRACKLEMENTS

£89.95

NB: PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES.  
VEGAN MENU AVAILABLE UPON REQUEST.