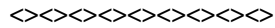


# NEW YEAR'S EVE DINNER

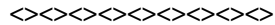
CANAPES + FIZZ ON ARRIVAL

AMUSE BOUCHE

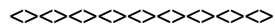
NATIVE LOBSTER — MANCHESTER SMOKED SALMON — CAVIAR — CUCUMBER KETCHUP



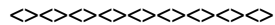
LANCASHIRE BOMB + CAULIFLOWER SOUP  
WARM CHIVE SCONE — WHITE TRUFFLE INFUSION



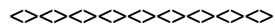
CONFIT GOOSNARGH DUCK WELLINGTON  
LANCASHIRE HAGGIS CRUMB — CELERIAC PUREE — GLAZED APRICOTS



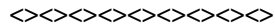
CHAMPAGNE SORBET



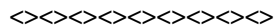
2-MONTH AGED BOWLAND RIB-EYE  
OXTAIL ANNA — RED CABBAGE KETCHUP — GIROLLES — CEP CUSTARD  
MARBONE FRITTER — VEAL JUS



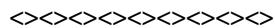
“TASTING OF”  
CHOCOLATE — RASPBERRY — PISTACHIO



PENNINE CHEESE SELECTION  
CRACKERS — CHUTNEY - TRACKLEMENTS

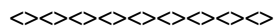


COFFEE + HOMEMADE CHOCOLATES



7PM ARRIVAL

PIPING IN THE HAGGIS, WHISKEY AND DANCING UNTIL THE WEE HOURS



£90.00 PER PERSON

DINNER, BED + BREAKFAST PACKAGES AVAILABLE.  
PLEASE CONTACT US FOR FURTHER DETAILS.

*VEGETARIAN AND VEGAN DINERS AND THOSE WITH DIETARY REQUIREMENTS ARE REQUESTED TO CONTACT US SO WE CAN PROVIDE A SELECTION OF ALTERNATIVE DISHES OR ADVISE ACCORDINGLY.*