



## *New Year's Eve Dinner Menu 2018*

*Wild mushroom and thyme soup with truffle oil*

*oOo*

*Tian of crayfish, Whitby crab and smoked salmon, lemon mayonnaise and baby capers*

*Warm salad of smoked duck and Toulouse sausage, toasted walnut and balsamic dressing*

*Pan-fried king scallops and sea bass fillet bacon lardons, pea shoots and basil oil*

*Caramelised red onion and thyme frittata with apple chutney and dressed leaves*

*oOo*

*Fillet of beef with a stilton fritter*

*fondant potato, red cabbage, fine beans and a rich port wine and juniper sauce*

*Duo of halibut and sea bass*

*chive creamed potato, Chantenay carrots, fine beans and a shellfish sauce*

*Roast loin and braised shoulder of Wolds lamb*

*fondant potato, fine beans, red cabbage and a rosemary and redcurrant sauce*

*Pithivier of cream wild mushrooms, spinach and brie*

*new potatoes, Chantenay carrots, fine beans and a thyme and roast garlic sauce*

*oOo*

*Trio of chocolate desserts; hot chocolate sponge, chocolate and amaretto torte  
and white chocolate ice-cream*

*Array of fresh fruits with pavlova and passion fruit syrup*

*Baked Alaska with honeycomb ice-cream and caramelised oranges*

*Selection of local cheeses, biscuits, celery, grapes, apple and chutney*

*oOo*

*Coffee and petit fours*

*Dinner @ £59.95 per person*

*All our food is prepared to order and we strive to satisfy all dietary requirements.*

*We understand the dangers for those with severe allergies, should you have a specific allergy, intolerance or dietary requirement, please speak to a member of staff.*

*Burythorpe House, Burythorpe, Malton YO17 9LB*