New Year's Eve Dining

A Five Course New Year Celebration

Course 1| A Selection of Canapés

Scottish Smoked Salmon Blini

lemon crème fraîche, dill and a touch of caviar

Mini Beef Yorkshire Puddings

tender beef, mini Yorkshire puddings and a rich horseradish cream (GFA)

Beetroot Tartare & Horseradish

finely diced heritage beetroot, plant-based horseradish Aioli, crisp rye wafer and micro herbs (V)

Course 2 | A Choice of Starters

Pressed Duck & Pork Terrine

cherry and port compote, toasted brioche and dressed winter leaves (GFA)

Pan-Seared King Scallops

cauliflower purée, crisp pancetta, lemon and herb oil (GF)

Wild Mushroom & Truffle Tartlet

celeriac purée, caramelised shallots and crisp winter greens (V)

Course 3 | A Seasonal Interlude

Roasted Celeriac & Apple Velouté

finished with truffle oil, delicate apple crisps and toasted hazelnuts (VE) (GF)

Blue Cheese, Poached Pear & Candied Walnut Salad

red wine-poached pear, winter leaves, candied walnuts and honey-balsamic dressing (V)(GF)

Course 4 | The Main Event

Slow Roasted Fillet of Estate-Reared Raby Longhorn Beef in Red Wine Jus

dauphinoise potatos, wild mushroom fricassée, tenderstem broccoli and a rich red wine and shallot jus (GF)

Pan-Seared Fillet of Halibut

Champagne beurre Blanc, saffron-infused crushed potatoes, buttered samphire and delicate herb oil (GF)

Carrot, Mushroom & Spinach Wellington

golden puff pastry, cauliflower purée, tenderstem broccoli and a rich red wine and thyme reduction (VE)

Course 5 | A Perfect Finale

Selection of British Cheeses

sourdough crackers and chutney (GFA)

Scottish Cranachan

toasted oats and Talisker 10 Singler malt whisky with Embleton Farm whipped cream and raspberries (V)

Coffee & Petits Fours

Homemade chocolate ganache and stem ginger chocolates (GF) (V)

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) = Gluten Free Available (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement. A discretionary service charge of 10% will be applied.