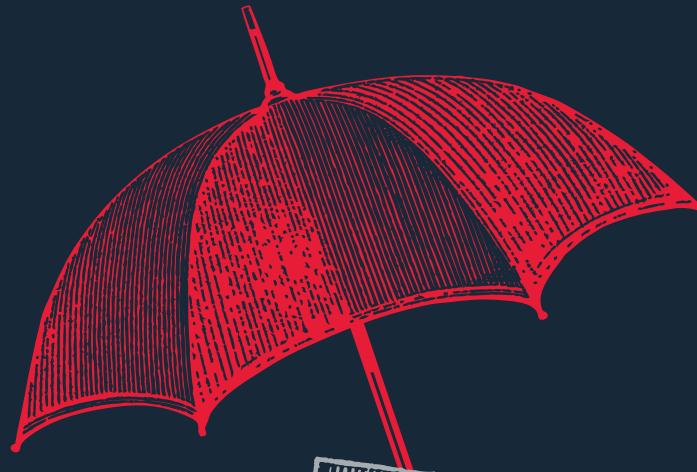


No.88

WALMGATE



FLAVOURS OF YORKSHIRE

No.88

WALMGATE

2017 NEW YEARS EVE MENU

CANAPÉS AND BUBBLY ON ARRIVAL

STARTERS

CURED SALMON
Gin and tonic, pickled lemon, dill mayonnaise

CHICKEN LIVER PARFAIT
Onion jam, toasted brioche

CELERIAC AND WHITE TRUFFLE SOUP
Toasted sour dough



MAINS

HAY BAKED POUSSIN
'Pigs in blankets', roasted celeriac, pickled cabbage, bread sauce

ALE BRAISED SHORT RIB OF BEEF
Roscoff onion, smoked tomato, truffled mash, ale gravy

PAN SEARED FILLET OF COD
Clams, sea herbs, preserved lemon



DESSERT

CARAMEL PANNA COTTA
Wild berry compote

DARK CHOCOLATE MOUSSE
Blood orange sorbet

A SELECTION OF YORKSHIRE CHEESE
Homemade chutney, celery, crackers

£40 PER PERSON

For full details please see www.hotelindigoyork.co.uk

Please note that some of our dishes may contain nuts or traces of nuts.

VAT included and charged at current market rate. All weights are approximate before cooking. Please note we cannot guarantee any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergens, intolerances or concerns please speak to a member of the team. All items subject to availability.