

Celebrate The New Year at The Royal, Gillamoor

Amuse-Bouche and Spiced Mulled Wine on a 7 for 7.30 Arrival

To Begin

Creamy Seafood & Samphire Chowder OR Lightly Spiced Pumpkin Soup,
Topped with Rustic Olive Bread Croutons

Pan Fried Duo of Black & White Pudding Roulade,
With a Warm Pumpkin & White Onion Puree and a Wild Rocket & Feta Salad

Miniature 'Yorkshire Venison' & Juniper Meatballs,
Set on Steamed Fresh Spaghetti and a Local Woodland Mushroom Stroganoff

Pan Fried Large Loch Fyne King Scallops,
In a 'Pickering Watercress & White Wine Cream Sauce, Topped with Julienne of Crispy Pancetta

Twice Baked Goats Cheese Souffle,
With a 'Pennyholme Apple' & Celeriac Remoulade

Lightly Fried Scottish Haggis Bon Bons in Toasted Breadcrumbs,
With a Sticky Red Onion Marmalade and a Black Bottle Whisky Brose

A Boozy Palate Cleanser
Blackcurrant Sorbet, Set on a Gin & Tonic Granita

To Follow

Griddled Local Prime 8oz Rib-Eye Steak,
With a Warm Wild Mushroom, Red Onion & Vine Tomato Ragout, Twice Cooked Chunky Chips and a Pink Peppercorn & Cognac Cream Sauce

Oven Roasted Rump of Lamb, Studded with Black Garlic and Fresh Rosemary,
With a Warm Minted Pea Puree, Fondant Potato and a Rich Cumberland & Port Sauce

Pan Fried Medallions of Local Pork Tenderloin,
With a Quenelle of Winter Vegetable Bubble & Squeak and a Scallion & Smoked Bacon White Wine Cream Sauce

Oven Roasted Boneless Gressingham Duck,
With a Plum & Black Bean Sauce

A Classic Lobster Thermidor,
With Piped Baby Spinach Mashed Potato and a Creamy Mornay Cheddar Cheese Sauce

A Medley of Monkfish Tail & Freshwater King Prawns,
With a Tomato & Roasted Red Pepper Curry Sauce and a Saffron Scented Basmati Rice

Roasted Winter Vegetable Crumble,
With a Fresh Parsley Bechamel Custard and Goats Cheese Croquettes

To Finish

Steamed Coconut & Winter Berry Jam Sponge Pudding,
With Hot Malibu Scented Custard

Banoffee Mascarpone Cheesecake,
Topped with a Pecan Toffee Sauce

Caramelised Fresh Raspberry & Cranachan Creme Brûlée,
With a Scottish Tablet Ice Cream

Apricot & Stem Ginger Bread & Butter Pudding,
With Clotted Cream Ice Cream

Layered Black Forest Tiramisu,
In a Brandy Snap Basket, Topped with an Aerated Chocolate Liquor Whipped Cream

Warm 'Pennyholme Apple' & Cinnamon Crumble,
With a Jug of Vanilla Infused Double Cream OR Hot Vanilla Custard

A Platter of Yorkshire Cheese,
With a Pot of Mixed Grape Chutney and a Basket of Oat Biscuits

To Relax, Reflect & Reminisce

A Pot of Filtered Coffee, Flavoured Tea OR Mug of Hot Chocolate,
With a Sharing Plate of Homemade Petit Fours

Five Course Dinner Menu **Only £45.00 Per Person**