



BORROWDALE GATES
HOTEL
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NEW YEARS EVE

Starters

Roasted Pumpkin, Butternut Squash & Coconut Soup (v)
Toasted Pumpkin Seeds, Squash Crisps
Herb Oil

Twice Cooked Pressed Pork Belly
Roasted Scallop, Pak-Choi
Asian Dressing

Taste of Scottish Salmon
Beetroot Cured, Smoked Salmon Parfait, Salmon & Dill Croquette
Horseradish Mayonnaise, Squid Ink Cracker

Celery & Apple Panna Cotta (v)
Smoked Applewood Cheese Bon Bons, Waldorf Salad
Hazelnut Dressing

Mains

Roasted Fillet of Yorkshire Dales Beef
Crispy Potato & Ox Cheek Bon Bon, Onion & Beer Purée, Wild Mushroom Fricassée
Roscoff Onion, Red Wine Shallot Sauce

Honey Roasted Breast of Creedy Carver Duck
Gratin Dauphinoise, Pecan & Orange Crumb, Orange Glazed Carrot
Sweet Red Cabbage, Celeriac Purée
Damson Jus

Pan-Fried Fillet of Halibut
Creamed Potato, Fish Pie Flavours, Char-Grilled Little Gem
White Wine & Chive Velouté

Desserts

Upside Down Pineapple Cake
Clotted Cream Ice-Cream, Rum Caramel Sauce

Clementine & Mascarpone Cheesecake
53% Chocolate Ice-Cream
Honeycomb Tuile

Warm Treacle Tart
Citrus Salad, Crème Fraîche Sorbet

Selection of Ice-Creams & Sorbets

Selection of Artisan Cheeses
Celery, Grapes, Chutney & Peters Yard Sourdough Crackers

Please note this is a sample menu