



Thank you for your interest in seeing in the New Year with us.

31st December | Party Night Celebration Meal

Adult price: **£90 per person** Child price (Under 10s): **£60 per person**

The **evening will begin at 7.00pm** in our bar where you will receive a sparkling reception, with the evening **moving into the restaurant at 8pm**. Followed by our party night till the early hours welcoming 2026.

Please see attached a copy of the New Year menu for you to peruse. If you would like to go ahead and book your New Year dinner with us then please fill in the booking form below and return to the hotel along with a **£25 per person non-refundable deposit**.

Please let us know about any dietary requirements and allergies on booking.

The outstanding balance is due for payment by the **1st December 2025** or table[s] may be released to waiting list.

If you have any questions regarding this event or any future event, please do not hesitate to **contact us on 01723 364500**.

Booking Form

Name	
Mealtime	Arrive from 7.00pm for a celebratory welcome followed by food service from 8pm
No. of guests	
Tel. Number	
Email Address	
Address	
Signature	



Appetizer

Butternut Squash & Chestnut Soup

Sage Croutons, herb oil, Warm Sourdough & Yorkshire Butter.
(V)(GFA)

Whitby Gin, Pink Peppercorn & Dill Cured Salmon

Toasted Sourdough & Mustard Dressing (GFA)

Yorkshire Goats Cheese & Beetroot Carpaccio

Toasted Walnuts & Micro Herbs (GF)

Yorkshire Beef Short Rib Croquettes

Warm Yorkshire Blue Cheese Sauce & Pea Shoots (GF)

Sorbet Course

Refresh Your Palate with Yorvale Prosecco Sorbet



Main Course

Roast Wild Venison

Beetroot & Roasted Root Vegetables, Pomme Puree, Celeriac & Red Wine Gravy. (GF)

Roasted Sirloin of Beef

Doreens Black pudding, Roasted Shallots, Baby Carrots, Pomme Puree & Bone Marrow Gravy. (GFA)

Pan Fried Monkfish

Fondant Potatoes, Fresh Scarborough Lobster, Spinach, Seaweed Crisps & Shellfish Broth. (GF)

Roasted Squash & Leek Pie

Celeriac Puree, Spinach, Truffle Pomme Puree & Red Cabbage Jus (V)

Dessert

Panettone Bread & butter Pudding

Clementine Marmalade & Crème Anglaise Custard

Spiced Banoffee Cheesecake

Caramel sauce & Chocolate Truffles (GF)

Black Forest Meringue Stack

Chocolate Meringue layered with festive Compote & Custard Cream (GF)(V)

Yorkshire Cheese Board

Selection of Cryer Stott Cheeses, biscuits, fruits & Pickles. (GF)(V)

Tea, Coffee & Petit Fours

New Year's Eve Celebration Order Form

Lead Guest Name	
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Please give each name of guest and their meal choice for each course.

Please state if this guest is a child by ticking the child box.

Please note you do not need to pre-order the intermediate courses as they will be offered at the time of dining.

Name	Child	Starter	Main Course	Dessert

Name	Dietary Requirements if any

We look forward to welcoming you and your party.

Lead Guest Signature