

**T H E**  
**R I S E**  
**R E S T A U R A N T**  
**T E R R A C E & B A R**

## **New Year's Eve**

### **...On Arrival...**

Champagne and Canapés

### **...Starters...**

Roasted Scallops, pressed pork belly and black pudding, pickled apple

\*\*\*

Smoked duck breast and liver terrine, roasted plum, pain d'spice

\*\*\*

Butternut squash velouté, roasted seeds, winter honey truffle

### **...Main Courses...**

Yorkshire beef fillet, pomme purée, shallots, heritage carrots, beef jus

\*\*\*

North Coast Halibut, crushed Jerusalem artichoke, fried native oyster, sorrel cream sauce

\*\*\*

Beetroot gnocchi, glazed goats cheese crottin, pistachio pesto

### **...Desserts...**

Carrot cake, pecan crumble, carrot purée, spiced cream cheese, mandarin sorbet

\*\*\*

Macerated blackberries, lemon sabayon, crisp sponge, douglas fir

\*\*\*

Monks folly cheese, fruit cake, orchard apple chutney

Coffee and petit fours

**£80 per adult**

**£20 per child (6-12yrs)**

Some of our menu items contain allergens and there is a risk that traces of these may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which of these menu items contain any of the 14 named EU allergens as an ingredient. Please ask to speak to a team member who can provide you with this information and may be able to help you make an alternative choice. A discretionary **service charge of 12.5%** will be added to the total bill.