

# RING

## O' BELLS

THORNTON BRADFORD

### New Year's Eve 31<sup>st</sup> December 2018

6.30 for 7pm £60.00 Adult- £30.00 child

£50.00 per person for parties of 8 and over

**On arrival**

Bellini

**Course 1**

Amuse Bouche

Mini Strawberry, red onion chilli chocolate tartlet

**Course 2**

Beetroot Three ways

carpaccio, roasted & pickled beetroot, goats cheese

OR

Belly pork & homemade winter spiced black pudding

Parisian apples & crackling

OR

Cajun Roast Cod

spinach & petit pois & lemon yoghurt

**Course 3**

Skewered Seabass

potato scallops, chiffonade sweetheart cabbage & bacon, peppered lemon butter

OR

Yorkshire raised oven finished Ribeye of Beef or Braised Chicken breast

dauphinoise potato, rich sticky red cabbage & port jus

OR

Winter Vegetable Stuffed Puff Pastry

winter cabbage, fungi crème & roasted parsnips

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**Course 4**

Apple Tart Tatin

Brandy cream, apple puree

OR

Yorkshire Cheese plate

cheeses, grapes, celery with glass of vintage port

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**Course 5**

Coffee or Tea served with a little nibble

This menu has been especially designed for you for this evening by Chef Nathan Duane and his team wishing you all a very Happy New Year from the Ring O Bells Thornton

Paul and Joanne then invite you to dance the night away to the sounds of Motown and R&B classics to bring in the New Year 2018. Champagne celebration at midnight party hat blowers and balloons all included

All our produce is delivered fresh daily and cooked to order.

Please ensure that waiting staff and reservations if you book are fully aware of Gluten free and any other dietary requirements. We cannot guarantee any cross contamination of nut allergens

All menus can be subject to change due to quality and availability of ingredients