

THE
DEVONSHIRE ARMS

HOTEL AT BOLTON ABBEY

New Year's Eve Dinner

Fizz and Canapés in the lounges

Homemade Bread & House Butter

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Butternut Squash Velouté

Caramelised Red Onion, Coriander

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Salmon Gravlax

Brown Butter Shrimp

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Waterford Farm Beef Wellington

Fondant Potato, Vichy Carrots, Truffle

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Caramelised Kissabel Apple

Ginger Parkin, Crème Fraiche Sorbet

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Selection of British & Irish Cheeses

from The Courtyard Dairy

V – Vegetarian | VE* - Can Be Made Vegan

A 5% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

THE
DEVONSHIRE ARMS

HOTEL AT BOLTON ABBEY

New Year's Day Gala Dinner

Fizz and Canapés in the lounges

Homemade Bread & House Butter

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Salt Baked Celeriac

Buttermilk, Pickled Kohlrabi, Roast Yeast

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Dressed Whitby Crab

BBQ Hispi Cabbage, Preserved Lemon, Roast
Chicken Sauce

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Estate Venison

Garden Beetroot, Red Wine Jus

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Warm Bitter Chocolate Tart

Clementine, Chantilly

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Leeds Blue Pain Perdu

Port Poached Pears

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A 6% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.