

New Year's Eve 2018 | 30.00pp

(£15 per person deposit required with booking)

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Starters

Chicken Liver Parfait

fruit chutney, granary croutons

Oxtail Risotto

aged parmesan, truffle oil

Deep Fried Brie

apricots, cranberry dressing

Home Cured Gravdax

golden beetroot

Pear & Walnut Salad

red wine poached pears, feta & walnut dressing

Main Courses

Chicken Breast

sautéed wild and button mushrooms, crispy pancetta, herbs, garlic and mushroom veloute

Pork Tenderloin

Parma ham, braised Puy lentils with winter vegetables, morteau sausage and shallot gravy

8oz Yorkshire Sirloin Steak (+3.00)

field mushroom, peppercorn sauce

Sweet Potato and Chick Pea Curry

black beans, butternut squash and basmati rice

Confit Leg of Duck

carrot and swede mash, red wine and pomegranate seed sauce

Cod

brown shrimps, tomatoes and caper butter

All served with Chips | Sugar Snap Peas

Desserts

Rum & Vanilla Panna Cotta

rum soaked raisins, compressed apple

Warm Chocolate Brownie (v)

caramel honeycomb ice cream

Crème Brûlée (v)

shortbread biscuit

Cheeses

grapes, biscuits

Vanilla Cheesecake (v)

spiced winter berry compote

(v) suitable for vegetarians | before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens | a 10% optional service charge will be added to the total bill which is distributed in full amongst the staff