



YORKSHIRE DINING
RESTAURANT

Dill & Bay Restaurant
19 Marsh Street
Rothwell
Leeds
LS26 0AG

Tel. 0113 2828597
bookings@dillandbay.co.uk

Welcome to Dill & Bay Restaurant

New Years Eve 2021/22

It's not just the story of 2021 that has led us here to New Years Eve. But the fact we're open and serving up some of the best food we've ever created is testament to the appreciated quality Dill & Bay has stood for since opening in November 2016.

Join us for New Years Eve for a showcase of best sellers and future classics.

Canapés, Main Course, Pudding & Prosecco - £35 per person

To Start

You will receive a platter of canapés for the table. Including Carpaccio of Venison, Goats Cheese & Onion Chutney Vol au Vonts, Filled Yorkshire Puddings, Bruschetta and more. Nibble and savour these petite crafted delicacies with a welcome glass of prosecco

Then choose from

Dales Beef 2 Ways – one of my favourite dishes from our time on My Kitchen Rules, and graced our first ever menu. This is a filled suet pudding with tender and flavourful braised Yorkshire Beef, served alongside a beautifully cooked Fillet Steak, mashed potatoes and delectable peppercorn sauce.

Stuffed Free-Range Chicken Breast – we've had a range of stuffed chicken breasts over the years, but a seasonal winter favourite is our Sage & Onion Stuffed Chicken Breast, wrapped in Parma Ham, and served on a Cranberry Rosti Potato with Sautéed sprouts.

Seaside Cod – another dish from My Kitchen Rules, and the one that saved us from elimination in the quarter finals. This is our take on Fish, Chips and Mushy Peas – You'll get perfectly cooked Roast Cod Loin, Matchstick fries and minted pea purée, along with a tomato salsa and Proper Yorkshire scraps.

Wild Mushroom & Chestnut Wellington – We've always held dietary requirements in high regard and were well placed when veganism grew in popularity. Our menu always has a range of vegan-veggie-flexi dishes, and this is a seasonal splendour. Deep flavours wrapped in a crisp flaky pastry, served with sweet potato and cranberry salsa.

To finish

The Chocolate One – has graced every menu we've ever produced, but has regenerated into many incarnations through the years. My favourite one was based on a Dragons' Egg with spun sugar flames and a rich chocolate mousse – because why the heck not!!!!

or

Lemon Cheesecake – one of the great pleasures I've found in the kitchen is bringing on new talent and recognising their successes. A young chef in our kitchen is currently studying Patisserie at Leeds City College and is developing a palate for flavours and an eye for detail. This is one of his.

All dishes are freshly prepared and can be adapted to satisfy most dietary requirements, allergies and intolerances with prior notice. We do sometimes sell out of our most popular dishes. We do our best to estimate demand, and avoid waste.