

£55pp

NEW YEARS EVE

8PM DINNER MENU

ADULTS ONLY MENU

STARTERS

ROASTED BUTTERNUT SQUASH AND SAGE VELOUTE

TRUFFLE OIL DRESSING AND SOURDOUGH BREAD (GFA) VEGAN

HAM TERRINE WITH DIJON MAYONNAISE

SOUR DOUGH WEDGE, BABY PICKLES AND ONION MARMALADE (GFA)

SALMON GRAVLAX DILL HERBED BEETROOT CURED SALMON WITH SEED BARK THINS AND DILL INFUSED CRÈME FRAICHE (GF)

WELSH BREAKFAST | WELSH TEA CAKE, SMOKED PORK PANCETTA, LAVERBREAD, PICKLED COCKLES, POACHED EGG AND HOLLANDAISE

MAINS

CHICKEN CORN FED SUPREME | TEXTURES OF WILD MUSHROOM WITH TARRAGON SAUCE, RAINBOW CARROTS, CHARRED FENNEL, FONDANT POTATO FINISHED WITH A HERB CRUMB. (GF)

SALMON SUPREME | PAN FRIED SAMPHIRE, PEA AND CRISP BACON WITH SALTED NEW POTATOES AND LOBSTER BISQUE SAUCE (GF)

BRAISED BEEF DAUBE | PARMESAN COATED TENDERSTEM BROCCOLI, TRUFFLE INFUSED MASHED POTATOES, RICH VELVET RED WINE SAUCE (GF)

LAMB PAVE RUMP | (COOKED MEDIUM) MINT COATED CRUMB DUCHESS POTATOES AND A APPLE AND SAGE SAUCE (GF)

MUSHROOM WELLINGTON | CHESTNUT MUSHROOMS, TARRAGON SAUCE, CRUSHED POTATOES, GREENS & PAN-SEARED MUSHROOMS (VEGAN)

DESSERTS

ESPRESSO CRÈME BRÛLÉE | WITH AMARETTI BISCUITS

DARK CHOCOLATE TORTE | RASPBERRY SORBET AND WHITE CHOCOLATE CRUMB (GF) VEGAN

STICKY TOFFEE PUDDING | WITH PISTACHIO ICE CREAM

TRIO OF ICES | WITH CRUSHED CHOCOLATE COATED CUILLERE PALISSERIE (GFA)

NEW YEARS' EVE

8PM PREORDER

Name

Telephone

Email

Party Size

Notes (food allergies etc):

Starter

Butternut Squash & Sage Velour

Ham Terrine

Salmon Gravlax

Welsh Breakfast

Main

Chicken Supreme

Salmon Supreme

Braised Beef Daube

Lamb Pave Rump

Mushroom Wellington

Dessert

Creme Brulee

Dark Chocolate Torte

Sticky Toffee Pudding

Trio of Ice cream

Name

Name

Name

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