



NEW YEAR'S EVE MENU

STARTERS

King Scallops with pea purée, black pudding bon-bon, crispy pancetta, and watercress.

Pontygwaun Goats Cheese Tart (gf) with roasted beetroot, honey, and candied walnuts.

Garlic and Brandy Chicken Liver Pâté with toasted ciabatta, mixed leaves, and chunky homemade chutney.

Curried Cauliflower Soup served with chef's bread. Ve

Asian Salad with Crispy Beef, sesame seeds, chilli, and spring onion.

Lemon Sorbet

MAINS

Chargrilled Fillet Steak served with homemade jenga chips, baby vine tomatoes, portobello mushroom, and pink peppercorn sauce.

Chicken Supreme served with gratin potatoes, pan-fried chorizo, baby shallots, finished with a garlic and thyme sauce.

Plaice Fillet stuffed with Crab and Dill herb-roasted mini potatoes on a bed of pan-fried mixed vegetables, finished with a Thermidor sauce.

Vegan Cottage Bake with sliced potatoes and roasted vegetables. Ve

DESSERTS

Caramel Brûlée

Chocolate Torte, Cointreau cream

Lemon Posset with shortbread

Welsh Cheeseboard with a selection of biscuits and chutney

Coffees and Luxury Chocolates

Glass of bubbly served at midnight

£85 per person - 50% deposit required upon booking
(Full payment and pre-order required by December 1st)