

NEW YEARS EVE 2020

served from 5.30 – 8.30pm

3 courses £45

Slow Cooked Ox Cheek

smoked Halen Mon mash, battered shallots, red wine jus

Prawn & Crayfish Cocktail

topped with Severn Valley smoked salmon

Chefs Pressed Ham Hock Terrine

mini quail scotch egg

Carpaccio of Beetroot

goats cheese mousse, candied walnuts

Lobster & Scallop Bisque

prawn crackers, mini loaf

30 Day Dry Aged Rib of Welsh Black Beef

onion puree, root vegetable dauphinoise
& mini horseradish Yorkshire pudding

Cumin Spiced Monkfish Tail

harissa vegetable risotto and caramelised fennel

Chicken Breast stuffed with Leek & Cheddar Mousse

smoked bacon bubble & squeak, tarragon cream jus

Poached Halibut

pomme puree, charred cauliflower,
shrimp and pine nut butter

Celebration of Welsh Lamb

red cabbage, roast fondant potato

Egg Custard Tart

orange & rhubarb

Baileys Cheesecake

topped with pistachio & Ferrero Rocher ice cream

Sticky Toffee Pudding

Barti Ddu rum sauce, vanilla ice cream

Trio of Chocolate Desserts

Selection of Hot & Cold Welsh Cheese

Bara brith, chutney and crackers

Please make us aware of any allergens;
an Allergen Book is available on request,
please ask your server
Fish dishes may contain bones

