

# NEW YEARS EVE Celebration Menu 2021

served from 7pm – 8.30pm

3 courses £45

## Slow Cooked Ox Cheek

smoked Halen Môn mash, buttered shallots, red wine jus

## Prawn & Crayfish Cocktail

topped with Severn Valley smoked salmon

## Chefs Pressed Ham Hock Terrine

crispy egg

## Carpaccio of Beetroot

goats cheese mousse, candied walnuts

## Lobster & Scallop Bisque

prawn crackers, mini loaf

## 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

## 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

## Root Vegetable Wellington

baby potatoes, red pepper & tomato jus

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

