

NEW YEARS EVE Celebration Menu 2022

Early Bird - 3 courses £45 served 5.30pm-6.30pm

Evening Celebration - from 7pm - 3 courses £55 *(including entertainment)*

Chefs Pressed Salmon, Cod and Smoked Haddock Terrine

wrapped in Severn Valley smoked salmon, asparagus spears

Lightly Grilled Breast of Wood Pigeon

potato cake, pan fried curly kale, blackberry jus

Prawn and Crayfish Cocktail

lime & chilli mayonnaise

Breaded Monkfish Scampi

Halen Môn black garlic aioli, gem lettuce

Classic French Onion Soup

parmesan crusted croustade

Penderyn Whisky infused

50 Day matured Welsh Black Beef

seasonal vegetables, root vegetable Dauphinoise, red wine jus

Poached Fillets of Sea Bass

stuffed with king prawn mousse, parmentier herb potatoes, truffle and winter greens velouté

Chicken Breasted filled with Chorizo and Red Pepper Mousse

harissa spiced risotto

Slow Cooked Asian Marinated Sticky Belly Pork

egg noodles, ribbon vegetables, pak choi

Vanilla Poached Pear, Ginger & Treacle Sponge

Barti Ddu rum sauce, salted caramel ice cream

Pan Fried Medallion of Halibut

seafood and vegetable chowder

Classic Lemon Tart

lemon curd, mini meringue

(v) Root Vegetable Wellington

roast baby potatoes, red pepper & tomato jus

Bramley Apple Cheesecake

topped with crunchy nut and oat crumble

Trio of Chocolate Desserts

Selection of Hot & Cold Welsh Cheese

Bara brith, chutney and crackers

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil