NEW YEARS EVE Celebration Menu 2023

Early Bird - 3 courses £55 served 5.30pm-6.30pm

Grill Evening Celebration - from 7pm - 3 courses £65

Rillette of Welsh Lamb wrapped in Parma Ham pomme puree, crispy vegetables & red wine jus

Breaded Goats Cheese mixed leaves, red onion & orange marmalade

Lightly Grilled Wood Pigeon Breast smoked bacon rosti, curly kale, blackberry reduction

Prawn & Crayfish Cocktail lime & chilli mayonnaise

Salt & Pepper Squid sweet chilli dip Celebration of Welsh Beef

Oxtail rillette, Qx cheek Wellington, mini cottage pie, slow cooked rump

Chefs Chicken Soup carrot & parsnip, red cabbage, root vegetable dauphinoise, red wine jus thyme oil, sweetcorn fritters Fillet of Salmon

Fillet of Salmon linguine, creamy tomato sauce, crayfish & tender stem broccoli

Chicken Breast stuffed with Garlic & Herb Mousse wrapped in streaky bacon, caraway cabbage, fondant potato, mini sage & onion stuffing balls

> Fillet of Sea-bass watercress & asparagus, pan fried king prawns, lemon butter new potatoes

> > sweet potato & ginger mash, seared king scallops & sweet bacon jam

Root Vegetable Wellington

baby new potatoes, red pepper & tomato jus

Raspberry Mousse mixed berry, mini meringue nest, granola and lemon balm Celebration of Chocolate Desserts Tiramisu, mocha ice cream Sticky Toffee Pudding butterscotch sauce, vanilla pod ice cream

Selection of Hot & Cold Welsh Cheese with bara brith, crackers & chutney

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