

NEW YEARS EVE Celebration Menu 2023

Early Bird - 3 courses £50 served 5.30pm-6.30pm

Grill Evening Celebration - from 7pm - 3 courses £70

Rilletto 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

Chefs Chicken Soup

thyme oil, sweetcorn fritters

carrot & parsnip, red cabbage, root vegetable dauphinoise, red wine jus

Celebration of Welsh Beef

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

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

Slow cooked belly pork

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