

New Year's Eve Dinner

MENU





Starters

Baked Truffled Onion Soup

Twenty-four hour slow cooked Welsh beef brisket, winter truffle, puff pastry (G,C,D,E,SD)

Scallops Saint Jacques

Grilled scallops with Gruyère cheese, button mushrooms, herb and cream sauce (Cr,D,SD)

Symphony of Duck

Tea smoked duck breast, Chinese five spice duck spring roll, pickled watermelon, finished with black garlic hoisin gel (G,D,SD,E,S,SD)

Mains

Beef Wellington

Gratin potatoes, butternut squash purée, roasted vegetables, Port wine jus (G,D,E,Mu,SD)

Sea Bass Fillets

Crab risotto, dressed watercress, white wine butter sauce (D,Cr,F,G,SD)

Celebration of Welsh Lamb

Roasted lamb rump, crispy lamb belly, shepherd's pie, salt baked parsnip purée, Welsh coastline laverbread, Pommes Anna, rosemary jus (G,D,SD,E,S,SD)



Desserts

Taffy Apple Henry VII Pembrokeshire Cider Torte

Layers of caramel and apple, hazelnut frangipane, apple compote, cinnamon cream, banoffee gel (V.D.G.S.E.N.SD)

Dark Chocolate and Hazelnut Sphere

Hazelnut mousse with caramel and praline soft centre, vanilla cheesecake, shortbread (V,D,N,G,S,E)

Welsh Cheese

Perl Wen, Hafod, Caerphilly and Perl Las blue cheese, with artisan cheese biscuits, spiced pear and grape chutney, celery and grapes (V,C,Se,D,E,G)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are

an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts,

(E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs,

(S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds,

(SD) Contains sulphur dioxide, (L) Contains lupin.

