

NEW YEAR'S DAY

LUNCH

STARTERS

Celeriac Velouté (V,G,SD,C)

Apple sticks, pickled wild mushrooms, artisan bread roll

Severn and Wye Smoked Salmon (D,F,SD)

Chive crème fraîche, cucumber, lemon gel, crispy capers

Baked Fig (V,N,D,SD)

Filled with Pant-Ys-Gawn goat's cheese, toasted walnuts, Welsh honey dressed rocket

Venison Carpaccio (N,SD)

Pickled blackberries, Port gel, black garlic ketchup, toasted hazelnuts

MAIN COURSES

Slow Roasted Welsh Striploin of Beef (G,D,E,SD,Mu)

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, traditional beef jus

Roasted Lamb Rump (G,D,E,SD,Mu)

Roast potatoes, maple glazed carrots and parsnips, braised red cabbage, cauliflower cheese, traditional jus

Pan Fried Bream Fillet (F,M,SD,D)

Buttered potatoes, sautéed tenderstem and samphire, tomato and mussel cream sauce

Leek, Chestnut and Lentil Terrine (V,D,N)

Spiced carrot purée, charred baby leek, sautéed brassica, sage oil

DESSERTS

Toffee Cheesecake (V,G,N,S,D,G,E)

Roasted pecan nuts, caramelised banana, crumbled chocolate chip cookie, chocolate ice cream

Triple Chocolate Brownie (V,D,S,N,G)

Chocolate ganache, dark chocolate soil, clotted cream ice cream

Plant-Based Vanilla Panna Cotta (V,G,S)

Brownie crumb, raspberry sorbet

Selection of Welsh Cheese (V,C,D,G,SD)

Black Bomber cheddar, Perl Las, Preseli Brie and Pant-Ys-Gawn goat's cheese with apple chutney, Welsh crackers, grapes and celery