

NEW YEAR'S EVE

DINNER

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TO BEGIN

Artisan Bread (V,G) Welsh Butter (V,D)

AMUSE BOUCHE

Smoked cheese gougères, caramelised onion (V,G,D,E,SD)

STARTERS

Salt Baked Celeriac ♥ (V.N.C.SD)

Pear, hazelnut, seaweed and caper, charcoal emulsion, maple verjus

Welsh Cured Salmon (F,G,D,SD,Mu)

Smoked salmon mousse, horseradish, beetroot, cucumber, dill, buttermilk, sourdough cracker

Seared Scallops (M,G,D,SD)

Razor clam, prawn, caper, lemon, chive butter sauce, crispy shallot crumb

Cider Braised Welsh Pork Belly (G,SD,E,Mu)

Miso, lime and ginger glaze, peanut purée, choucroute, crackling

MAIN COURSES

Fillet of Welsh Beef (G.D.SD)

Welsh rarebit, ox cheek tartlet, beer braised onion, mushroom, crispy Cavolo Nero, bone marrow jus

Welsh Lamb Wellington (G,D,SD)

Spinach, garden peas, confit carrot, brassica, lamb shoulder, Black Bomber gratin potatoes, lamb jus

Fillet of Turbot (F,G,S,D,SD,Cr)

Lobster tortellini, brassica, pine nuts, lobster sauce

Crispy Herb Polenta (D,SD,G)

Pant-ys-Gawn goat's cheese, red pepper salsa, charred cabbage, Pembrokeshire potatoes, parsley sauce

DESSERTS

Chocolate and Almond (V,G,S,D,E,N,SD)

Poached plum, ginger Bara Brith, muscovado tuile, Barti rum ice cream

Milk and Honey (G,D,E,SD)

Caramelised pear, honey and milk parfait, poached pear, honeycomb, honey and milk tuile

Bourbon Vanilla Crème Brulée (V,G,D,E)

Lemon and raspberry merinque shortbread

Welsh Cheese Selection (V.G.N.D.C)

Fruit chutney, apple, grapes, celery, crackers

Freshly Brewed Coffee and Tea

Steak on Six chocolate truffles (V,D,S,N)