



*See Food & Drink From Our Point Of View*

*New Years Eve Gala Dinner*

*Champagne & Canapes on arrival*

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*Smoked Salmon filled with a lemon & goats cheese mousse on beetroot puree*

*Confit Duck leg on a Potato Rosti with a Cherry reduction*

*Wild Mushroom Soup with Parmesan Crouton*

*Smoked Chicken, Pork and Pistachio Terrine, Melba Toast and Redcurrant & Port Chutney*

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*Chargrilled Welsh Black Fillet steak (cooked to your liking) with long-stem Broccoli and Peppercorn Sauce*

*Honey-glazed Salmon, buttered Sautee Potatoes and oven baked Salted Asparagus with Hollandaise Sauce*

*Chargrilled chicken breast on a bed of bubble & squeak with a bacon & shallot cream sauce*

*Crispy Belly Pork on a bed of Garlic Mash with Red Cabbage and buttered baby Carrots with a Rich Red Wine Jus*

*(Vegetarian meal available on request)*

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*Tasting of Chocolate—Warm Chocolate Brownie, White Chocolate Mousse and Ice Cream Milkshake*

*Selection of Welsh cheeses with oat cakes & tomato & mulled wine chutney*

*Vanilla Panacotta served with a Duo of Fruit Puree and Pistachio Praline shard*

*Strawberry and White chocolate Eton Mess*

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*Live music and disco until late*

*£60 per person*