



NEW YEAR'S EVE *Dinner Party Menu*

TO START

King Prawn & Crab Tian, Cucumber & Wasabi Dressing GF

French Onion Soup with Gruyere GF+

TO FOLLOW

Seared Venison Loin, Venison Jus, Chocolate Ganache,
Pomme Puree & Baby Vegetables GF

Chicken Breast, wrapped in Prosciutto, Crispy Skin,
Mousseline, Fondant Potato & Baby Vegetables GF

Wild Mushroom and Chestnut Roast, Tomato & Red Pepper Fondue,
Beetroot Medley, Potato Pave GF VE

TO FINISH

Mirror Glazed Chocolate Mousse, Black Cherry Sorbet V

Mulled Winter Fruits, Cinnamon Ice Cream,
Mixed Spice Crumble V GF+

Coffee & Petit Fours

Welsh Cheese Platters

Vegan options available on request

Dietary Requirements

GF - Gluten Free; GF+ - Gluten free option available; V - Vegetarian; VE - Vegan;
VE+ - Vegan option available

Any further allergy and intolerance information is available on request.
Please ask a member of staff for details.