



New Year's Eve Menu

To Nibble

Artisan Breads & Olives

Carmarthenshire salted butter

Let's Begin

Leek & Potato Soup

crab & smoked Caerphilly cheese rarebit

Prawn Cocktail

rye bread

Roasted Butternut Squash Risotto

sage, crushed amoretto cookies

Ham Hock, Free Range Chicken & Black Pudding Terrine

piccalilli sauce, baked sour dough bread

Stove & Grill

Dry-Aged Cefyn Mawr Chateaubriand

for 2 served medium/rare & carved at your table

thick hand cut & skinny chips, plum tomato, confit field mushroom, watercress, peppercorn & béarnaise sauces

Seared Wild Bass Fillet

crab, crayfish & sweet chilli risotto

Usk Valley Lamb Shank

slow-cooked & honey glazed, bubble 'n' squeak

Golden & Candy Beetroot Tarte Tatin

baked Pant-ysgawn goat's cheese, rocket, Wye Valley honey & grain mustard dressing

served with a selection of vegetables

Guilty Pleasures

Grey's Knickerbocker Glory

layers of griottines, vanilla sponge, panna cotta, locally made white chocolate ice cream

Warm Dark Chocolate Fondant

Penderyn liqueur, dark chocolate sauce, locally made pistachio ice cream

Sicilian Lemon & Ricotta Cake

vanilla mascarpone, rosemary syrup

Assorted Welsh Cheese

wafers, quince jelly