



New Years Eve Menu

Amuse Bouche

Starters

Curried parsnip soup, coriander (v)

Ham Hock and pistachio rilette, piccalilli, sourdough

Beetroot & Gin cured salmon, beetroot, cucumber, creme fraiche

Mains

Crispy Lamb breast, roast garlic pomme puree, creamed peas, bacon, baby gem

Braised Featherblade steak, bourguignon, celeriac, hispi, humble chips

Hake Loin, sauce potatoes, curried cauliflower veloute, coriander oil

Wild mushroom & goats cheese lasagne, gran padano (v)

Dessert

Spiced panacotta, caramelised apple, almond crumb (v)

Warm chocolate & hazelnut brownie, vanilla ice cream (v)

Welsh Cheese board (v)

£55