

New Year's Eve

Gala Dinner



MENU

CANAPÉS

Chef's Selection of Canapés

STARTER

Shredded Oxtail and Confit Shallot Terrine

Watercress and horseradish purée, grilled onion bloomer, porcini butter

Roasted Girolles and Wild Mushroom Vol-au-vent

Duxelle garlic sautéed spinach, cracked pepper butter

SORBET

Champagne, Mint and Lime Sorbet

MAIN

Prosciutto Wrapped Beef Fillet

Gratin celeriac dauphinoise, roast baby vegetables, grilled heritage tomatoes, Port wine and thyme jus

Pan Seared Chicken Supreme

Stuffed with crab and tarragon, gratin celeriac dauphinoise, roast baby vegetables, grilled heritage tomatoes, brown crab Bearnaise sauce

Twice Baked Goats Cheese Soufflé

Sesame and rosemary filo, goats cheese and creamed artichoke purée, braised winter greens

DESSERT

Black Cherry and Amaretto Panna Cotta

Dark chocolate, candied almonds, cherry cola coulis

Chocolate Truffle Brownie Torte

Caramelized orange and ginger syrup

CHEESE

Selection of Welsh Cheeses

Grapes, celery, artisan cheese biscuits, homemade chutney