

# Christmas NEW YEAR GALA DINNER MENU

## AMUSE-BOUCHE

### STARTER

#### Poached Prawn and Lobster Toast

daikon slaw, lime and wasabi mayo, coral tuille

#### Tuscan White Bean, Spinach and Rosemary Soup [VG]

Rosemary focaccia with truffle oil

### MAIN

#### Espresso Rubbed Hand Carved Beef Fillet

Sauteed fingerling potatoes, charred shallots, romanescos, cavolo nero, cafe au lait jus

#### Pan Seared Poached Chicken Roulade

Tarragon mousseline, sauteed fingerling potatoes, charred shallots, romanescos, cavolo nero, cafe au lait jus

#### Open Lasagnette [VG]

Basil pesto, toasted pine nuts, grilled marinated vegetables, blistered cherry tomatoes

### DESSERT

#### Milk Chocolate Hazelnut Mousse

Dark chocolate sphere, praline, freeze dried berry crumb

#### Vanilla Panna Cotta

Raspberry gel, champagne poached berries, shortbread

### SELECTION OF WELSH CHEESES

Grapes, celery, artisan cheese biscuits and homemade chutney

\*Terms and conditions apply. All guests seated on tables of 10/12. Please advise of any special dietary requirements in advance.  
Dietary requirements and intolerances: Denotes dishes suitable for - gluten free [GF], vegetarian [V] and vegan [VG].