



NYE Laurent-Perrier Gala Dinner

Thursday 31st Dec

Ring in one of the biggest nights of the year at the Vale Resort

Menu

CANAPÉS

Chef's Selection

AMUSE-BOUCHE

Bloody Mary Gazpacho

STARTER

Beef Shin and Oxtail Terrine

Marrow butter, pickled shallots, caperberry, rye crostinis

Walnut and Blue Stuffed Poached Pear VG

Winter greens salad, crisp rosemary, port wine vinaigrette

MAIN

Parma Ham Wrapped Beef Fillet

Saffron potato, tomato and spinach forestiere, Bordelaise sauce

Parma Ham Wrapped Chicken Ballontine

Truffle mousse, saffron potato, tomato and spinach forestiere, porcini cream jus

Mushroom Bourguignon Pithivier VG

Artichoke puree, watercress, pickled radish, crisp enoki, sorrel

DESSERT

Limoncello Syllabub with Prosecco Jelly

Crushed mint, blackberry purée, gold glitter

CHEESE

Selection of Welsh Cheeses

Grapes, celery, artisan cheese biscuits, homemade chutney

Please note: If dietaries are not pre-booked we cannot guarantee an option will be available on the night.

Party & Stay with us

£199[†] pp including overnight accommodation

£100 single supplement applies

Party with us

Non-residential price **£99** pp

Denotes: VG Vegan V Vegetarian

*Terms and conditions apply. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance. [†]Based on 2 people sharing a twin/double room, single supplement applies. Dietary requirements and intolerances.

