

New Year's Eve Dinner 2024

Welcome Drink and Selection of Canapés

Black truffle, wild mushroom and watercress risotto

Lobster ravioli, baby spinach and shellfish bisque sauce

**Carpaccio of Brecon Venison, parsnip, baby beetroot, parmesan
and micro herbs**

**Baked Welsh Brie, fig and walnut tartlet, caramelised red onion,
aged balsamic and roquette**

Palate Cleanser

**Aged Brecon Beef Wellington, mushroom duxelle, pomme purée,
purple sprouting broccoli and red wine jus**

**Oven roasted fillet of Halibut, heritage new potatoes, sea
samphire, Crab, Caviar and white wine beurre blanc**

**Roast Guinea Fowl breast, cranberry, chestnut and Parma ham
ballotine, dauphinoise potato, Savoy cabbage and red currant jus**

**Roast tomato, ricotta and basil risotto, sweet red pepper sauce
and pesto**

Selection of mini puddings to share

**Selection of Welsh cheeses with crackers, Bell`s chutney and fruit
to share**

Champagne and Fireworks at Midnight

£165.00 per person

Head Chef - Joseph Colman

All our dishes are cooked fresh for you and may contain allergens so do please inform one of the staff if you have any concerns, dietary requirements or need more information.

Please note that a 10% service charge will be added to your bill and passed on to our staff