

# New Year's Eve Menu

## Starter

Pea & Ham Soup served with a warm baguette and butter (V)

Chicken Liver, Chilli and Lemongrass Pate served with warm toast caramelized onions and dressed lettuce leaves

Garlic Infused King Prawns deep fried in tempura batter served with a sweet chilli dip

Goat's Cheese & Beetroot Salad drizzled with a honey and mustard dressing. (V)

'Ty Newydd' Special Sharing Platter (G,D, Mu, Su) mixed platter of Italian meats, olives, cheese and accompanying dips with freshly baked bread

## Main

Pan seared fillet of Sea Bass served on a bed of spinach with a white wine and prawn sauce served with buttered new potatoes.

Supreme of Chicken pan roasted fillet of chicken with bacon and melted mozzarella cheese, served on a bed of mashed potatoes and white wine and chive cream sauce

Honey half roast Duck, cooked slowly until tender served with dauphinoise potatoes and a plum sauce

10oz Rump Steak served with mushrooms, cherry tomatoes, onion rings, chips and dressed lettuce leaves

Chestnut, Spinach, Leek & Blue Cheese En Croûte served with gravy and buttered new potatoes. (V)

*All of the above are served with seasonal vegetables.*

## Desserts

White Chocolate and Raspberry Crème Brulee served with Eton mess ice cream

Prosecco and Strawberry Cheesecake served with vanilla ice cream

Luxury Sticky Toffee Pudding with a butterscotch sauce served with vanilla ice cream

Trio of Desserts - mini cream brûlée, mini brownie and Eton mess

Two Course and a glass of Prosecco - £22

Three Course and a glass of Prosecco - £27