

New Years Eve Gala Dinner

Menu

Canapés & Champagne Reception at 7pm in the Inner Hall

Dinner is served at 7.30pm in Bertie's Restaurant

Starter

Ballotine of Duck served with Foie Gras and Candied Orange

Pané Pant Ysgawn Goats Cheese served with a Cranberry Dressing

Fish Course

Caramelised Scallops served on Black Pudding and topped with a Quail's Egg

Sorbet

Mojito

Main Course

Medallions of Beef, Sweet Potato Gratin, Celeriac Puree and Shallot and Red Wine Jus

Rump of Local Welsh Lamb served with a Clementine Zest Crush and a Lavender Infused Lamb Cutlet complimented by Dauphinoise Potato

Glazed Red Onion Tart Tatin topped with Y Fenni Cheese and served with Pan Seared Asparagus and Balsamic Glazed Roast Tomatoes

Dessert

Chocolate and Cointreau Crème Brûlée topped with Marshmallows and a Space Dust Candy Sugar Mesh

Pink Champagne Fruit Terrine served with Bucks Fizz Sorbet and Toffee Shards

To Finish

Coffee and Petit Fours

£105.00 per person