

MAWDDACH
New Year's Eve 2017

£36.00

Starters

La Ribollita (a traditional Tuscan-style bean, vegetable & tomato soup) (v)(gf)

Smoked haddock & whey risotto with curry oil (gf)

A plate of Trealy Farm cured meat & salami (made in Monmouthshire from free-range rare-breed pigs) with pickles and olives (gf)

A plate of cold rare-roast local beef with celeriac mayonnaise & Parmesan (gf)

Main Courses

Roast free-range chicken breast with polenta and red wine sauce (gf)

Roast hake fillet with braised puy lentils, tomato and salsa verde (gf)

Slow-cooked local free-range pork collar steak with Cannellini bean & chorizo stew (gf)

55°C poached local beef Sirloin (served pink) with dauphinoise potato (gf)
(£5 extra)

Red pepper, aubergine, lentil, sweet potato & homemade cottage cheese pie with new potatoes and remoulade (v)

Main courses are served with mixed vegetables

Desserts

Warm ginger cake with salted caramel ice cream (v)

Warm orange & almond cake with mascarpone cream (v)(gf)

Milk chocolate cream with honeycomb and orange sauce (v)

Welsh cheeses with oat biscuits, sourdough and grape chutney