

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW, THANK YOU  
PLEASE NOTE THAT ITEMS MARKED (GF) ARE MADE WITH GLUTEN-FREE INGREDIENTS ONLY AND ARE NOT CERTIFIED  
GLUTEN FREE

## MAWDDACH New Year's Eve 2018

**£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 in tomato and salsa verde (gf)

Local free-range pork loin chop with pork scratching and mashed potato (gf)

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

**(£5 extra)**

Homemade pasta Rotolo filled with spinach, red onion, homemade ricotta and porcini mushrooms (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)

Mawddach milk chocolate slice with toffee and honeycomb (v)

Welsh cheeses with oat biscuits, sourdough and chutney