

# New Year's Eve

## MENU

Glass of Prosecco upon arrival...

### *To Start*

**Roasted Butternut Squash & Red Pepper Soup (v)**

**Goats Cheese Bon Bon**, Beetroot Carpaccio,  
Candied Walnuts (v)

**Garlic, Chilli & Lime Marinated King Prawns**, Toasted  
Brioche, Salad Garnish

**Pan Seared Scallops**, Tomato & Chorizo Ragu,  
Chive Oil

### *Main Course*

**Tournedos Rossini**, Beef Fillet on Toasted Brioche,  
Wild mushrooms, Goose Liver, Truffle cooked Chips,  
Red Wine Jus

**Fillet of Monk Fish Tail**, Turned New Potatoes &  
Samphire, Crayfish Beurre Blanc

**Chicken Supreme**, Creamy Savoy & Pancetta,  
Sweet Potato Fondant, Thyme Jus

**Wild Mushroom Linguine**, Shallot Crème Fraiche,  
Rocket & Parmesan Salad (v)

### *Dessert*

**Amaretto Chocolate Mousse**, Chocolate Soil

**Treacle Tart**, Clotted Cream

**Lemon Posset**, Shortbread

**Welsh Cheeseboard**, Crackers, Grapes & Chutney

### *To Finish*

Choice of Tea or Coffee & a Mince Pie

**St. Davids Cross Hotel**  
**£50 per person**

(A Pre-order is Requested – by the 27<sup>th</sup>  
December)

£10.00 Deposit Required Per Person  
Upon Booking