



## **New Year's Eve Menu**



**Red King Edward Potato & Watercress Soup (v)(vg)** *with warm sourdough.*

**Baked Camembert and Beetroot Tart (v)** *on a bed of mixed leaves.*

**Pan fried Scallops** *with minted peas, tomato and crispy pancetta.*

**Chicken Liver Pate** *with a hint of Brandy, finger toast and red berry jam.*



### **Lemon sorbet**



**Roast rack of Lamb** *served pink on a bed of roasted peppers and shallots, beef dripping roast potatoes, seasonal vegetables & a minted red wine jus.*

**Top grilled Monkfish with Pancetta** *nestling in a bed of sugar snap peas, new potatoes, seasonal vegetables and a Chablis sauce.*

**9oz Ribeye Steak** *grilled mushroom, baby tomatoes, chunky chips & a Perl las sauce.*

**Caramelized Onion Tart (v)(vg)** *filled with roasted peppers, butternut squash, pan fried tofu & basil pesto served with fluffy roast potatoes.*

**Chocolate Ganache Tart (v)** *served with a raspberry and coconut sauce.*

**Baileys Crème Brule** *with a ginger short bread round.*

**Fruits of the Forest Cheesecake** *with fresh cream.*

**Welsh Cheese Board** *Welsh Cheddar, Blue & Brie.*



**Tea or Coffee.**

**£39.95 per person.**

**For reservations call the Tyn Y Cornel Hotel on 01654782282.**

#### **Allergies and Intolerances**

Before you order, please speak to one of our staff if you would like to know any of our ingredients. All dishes are cooked in an environment containing gluten & nuts, while every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. (V) - Suitable for Vegetarians (vg) - Suitable for Vegans.

