





## New Year's Eve Menu



**Roast Parsnip soup (v)(vg)** with corn bread.

**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.

**New Year Fish pie** salmon, king prawns & local trout enrobed in a Chablis sauce & a side of seasonal vegetables.

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

**Mushroom, Brie and cranberry wellington (v)** accompanied by seasonal vegetables.

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

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

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

**Welsh Cheese Board** Welsh Cheddar, Blue & Brie, crackers, grapes, celery & welsh chutney.



**Tea or Coffee.**

**£49.95 per person.**

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

**Pre orders to be taken one month in advance.**

### **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.

