



New Year's Eve 2022

7pm arrival

Canapes & glass of Champagne

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Porth Eirias soda bread

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Scallop ceviche

*Allan Scott Pinot Gris, Marlborough, NZ 125ml*

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Fillet of beef, pomme puree, glazed carrot

*Thorn-Clarke Shiraz, Barossa, Australia 175ml*

OR

Halibut, pancetta, mushroom, leek

*Domaine Malidain, l'Aubriere Pinot Noir, Loire, France 175ml*

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Baron bigod, Mejoul date

*Torres Floralis Moscatel Oro, Spain 100ml*

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Glazed lemon tart, Chantilly

*Boschendal Vin D`Or Late Harvest, South Africa 100ml*

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Coffee and treats

£115pp including arrival champagne & fireworks display at midnight

£40pp for the additional wine pairing

Carriages at 12.30am

Head Chef David Parry / Restaurant manager Levi Carlisle