

# *New Year's Eve* **AT THE SEA SHANTY**

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## ON ARRIVAL

Glass of Bubbly & Canapes

## STARTERS

French Onion Soup Topped with Gruyere Cheese Croute

Duo of Church Bay Crab: Crab Cake & Crab Claw with Lemon & Saffron Aioli

Ham Hock Terrine with Pickled Veg and Croutes

Baked Camembert Studded with Anglesey Garlic & Rosemary, Served with Artisan Bread

## MAINS

Welsh Fillet of Lamb with Parsnip Puree, Served on Wilted Spinach & Parsnip Crisps

Wild Anglesey Sea Bass with Creamy Savoy Cabbage

& Oak Smoked Salmon

Corn Fed Chicken with Crispy Skin, Hasselback Potatoes & Chorizo Cream

(All served with Baby Corn, Fine Beans, Purple Sprouting Broccoli, Kale with Chestnuts & Bacon Lardons, and Dauphinoise Potatoes)

Wild Mushroom Risotto Topped with Crispy Tarragon & Truffle Oil

## DESSERTS

White Chocolate & Raspberry Crème Brulee with Winter Fruit Compote

Tiramisu with Vanilla Shortbread

Anglesey Mess – Winter Fruit Compote with Meringue & Chantilly Cream with Fresh Fruit

Ginger and Black Pepper Pudding with Warm Orange Glaze & Vanilla Bean Ice Cream

## CHEESE TABLE

A Selection of Fine Cheeses, Breads & Biscuits

