

## New Years Eve Menu

£39.50 per person

Welcome drink on arrival

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Gressingham duck liver pâté served with vanilla and apple chutney and freshly made brioche.

Sweet risotto of forest chestnuts with walnut oil, made with Elanthy Olive oil.

Baked Welsh field mushroom, Carmarthen ham and Welsh rarebit.

Salmon and Cod fishcakes with fresh dill and chilli, served with hollandaise sauce and house dressed salad.

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Selection of Chef's sorbets to refresh the palate.

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Roasted half of Gressingham duck, ruby port reduction and braised red cabbage.

Roast Sirloin of Welsh beef reared in the Dysynni Valley, garden thyme jus, fresh horseradish butter and

Yorkshire pudding.

Scottish Salmon fillet with roasted butternut squash splashed with winter lemon and Welsh vinaigrette.

Selected local pork loin, slowly braised and studded with garlic and cloves, served with Chardonnay cream sauce.

Layered tower of Welsh goat's cheese, fresh beetroot and parsnips.

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Freshly made dark chocolate mousse with Italian amoretta crunch.

Crème Brulee with fresh raspberries and shortbread.

'Captain Morgan's' caramelized pineapple with a selection of fresh fruit.

Selected Welsh Cheese board with homemade chutney and biscuits

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Coffee or tea with chocolate petit fours.

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Our house DJ will play the night away with disco and dancing until late.

Treacle bacon sandwiches and glass of bubbly will be served to see you on your way into the New Year

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If you have any special dietary requirements please let us know

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