



NEW YEARS EVE LUNCH

£26 for Two Courses
£30 for Three Courses

STARTERS

Welsh Onion Soup

Slow-cooked onion broth, rarebit crouton

Whipped Liver Parfait

Chicken crackling, onion jam, sourdough

Roasted King Oyster Mushroom (vg)

Arancini, black garlic ketchup, celeriac

Moel Y Ci Beet-Cured Salmon

Whipped radish, cucumber, rye bread

MAINS

Local Roast Pork

Pigs in blankets, wild herb stuffing, goose-fat roast potatoes

20-Hour Beef Shin

Crispy braised shin, celeriac purée, beef-dripping pudding, goose-fat roast potatoes

Baked Salmon

Tapenade of pomegranate, herbs, almonds, lemon, dill & cranberries with warm potato salad

Nut Roast (vg)

Glamorgan sausage bonbon, chestnut gravy

DESSERTS

Tarte au Citron

Meringue, raspberry sorbet

Chocolate Fondant

Mint ice cream

Apple Charlotte

Crème anglaise, sesame tuille, cacen gri

“Caws” (Cheese)

Môn Las, Perl Wen, Hafod, crackers, cranberry chutney

Food Allergies and Intolerances –
Some of our food may contain allergens.
Please ask a member of staff for more information.

The Goat