

Lamphey Hall Welcomes You To New Years Eve

2018

£50pp

Champagne on Arrival

To Start

*Cream of Parsnip, Sage & Butter Bean Soup (V)
Served with Rustic Breads*

*Wild Mushroom & Truffle Arancini (V)
Served with a Fire Roasted Red Pepper & Chive Coulis*

*Chicken Liver, Port & Orange Zest Pate
Served with Pineapple & Red Onion Marmalade*

*Pan Seared Fillet of Sea Bass
Served on a Smoked Mackerel Potato Cake, Complimented with a Lemon and
Lime Mayonnaise.*

*Slow Braised Potted Game & Celeriac
Served with Parmesan Shortbread*

*Welsh Oak Smoked Salmon, Crayfish & Prawn Salad
Served with a Bloody Mary Aioli*

To Follow

*Rossini Style Slow Roasted Braised Steak
Wrapped in Parma ham, Topped with Chicken Liver Pate
Finished with a Red Wine and Mushroom Jus, Served with Chipped Potatoes*

*Duo of Monkfish & Scallops
Served with a Tomato & Spring Onion Salsa and Baby Potato Rosti*

*Honey Roasted Duck Breast
Served with Sweet Potato Fondant, Complimented with Plum & Blackberry
Sauce*

*Chicken, Mushroom & Perl Las Roulade
Wrapped in Parma Ham, Served with Dauphinoise Potatoes, Asparagus and
Sage & Sauvignon Blanc Sauce*

*Wild Mushroom & Brandy Strudel
Complimented with Spring Onion & Sweet Potato Mash and a Port & Brandy
Sauce*

To Conclude

Chocolate Trio

Chocolate & Hazelnut Torte, White Chocolate & Bailey's Mousse and Chocolate Ice Cream

Gin & Tonic Cheesecake

Finished with Mint Choc Chip Ice Cream

Champagne & Raspberry Syllabub

Served with Shortbread Biscuits

Pear, Apple & Almond Crumble

Served with Custard, Cream or Ice Cream

Brioche & Penderyn Whiskey Bread and Butter Pudding

Served with Custard, Cream or Ice Cream

Coffee Served with Petit Fours

