



BLAS NEW YEARS EVE 2020

Starters

Roasted Butternut Squash Soup (V, VG)

Ham Hock and Parsley Terrine

Served with Piccalilli, Crusty Bread

Filo Prawns

Served with Rocket Salad, Sweet Chilli

Sundried Tomato and Basil Arancini (V, VG)

Served with Balsamic Glaze

Main Course:

Roasted Corn-Fed Chicken Supreme

Served with Gratin Potato, Pea Purée and Wild Mushroom Sauce

Pan Fried Lamp Rump

Served with Fondant Potato, Wilted Greens and Red Wine Jus

Fillet of Salmon with Pistachio and Citrus Crust

Served with Sauté Potatoes, Tender Stems, Champagne and Prawn Sauce

Roasted Vegetable Strudel (V)

Served with Parmentier Potatoes, Tender Stems and Spiced Tomato Jam

Dessert:

Salted Caramel Brownie (V)

Served with Dark Chocolate Sauce and Vanilla Ice Cream

Tart Citron (V)

Served with Berry Compote and Chantilly Cream

Red Velvet Cheese Cake (V)

Served with Raspberry Coulis and Chantilly Cream

Selection of Welsh Cheeses

Served with Crackers and Chutneys

Served with a selection of Petit Fours, Tea and Coffee