



BLAS NEW YEARS EVE 2021

Starters

Roasted Vegetable Soup (V,VE)

Served with Toasted Garlic and Herb Croutons

Duck and Orange Pâté

Served with Red Onion Marmalade and Toasted Brioche

Pan Fried Scallops

Served with Pea Purée, Streaky Bacon and Black Pudding Crumble

Roasted Vegetable Tian (V, VE)

Served with Herb Oil and Balsamic Glaze

Main Course:

Roasted Corn - Fed Chicken Supreme

Served with Gratin Potato, Pea Purée and Wild Mushroom Sauce

Pan Fried Lamb Rump

Served with Fondant Potato, Wilted Greens and Red Wine Jus

Fillet of Salmon with Pistachio and Citrus Crust

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

Roasted Vegetable Strudel (V,VE)

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