

WOODLANDS HALL HOTEL

NEW YEAR'S EVE MENU

TO BEGIN

Sauteed Mushrooms and Spring Onion in a Creamy Garlic Sauce on Garlic Bread

Home-made Roasted Vegetable Soup served with Warm Crusty Bread

Traditional Lob Scows with Warm Crusty Bread and Pickled Red Cabbage

Smooth Pork Liver Pate served with Melba Toast and a Sweet Tomato Chutney

MAIN COURSE

Chicken Wrapped in Bacon served with a Fondant Potato, creamed Savoy Cabbage and a Cream and White Wine Reduction

Twice Pressed Belly Pork served on a Bed of Buttered New Potatoes, Seasonal Vegetables and a Creamy Peppercorn Sauce

Salmon Confit served with Hollandaise Sauce, Crushed New Potatoes and Seasonal Vegetables

Baked Welsh Cheese and Caramelised Red Onion Tartlet served with Seasonal Vegetables

DESSERT

Raspberry and White Chocolate Roulade served with a Raspberry Coulis

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Warm Chocolate Fudge Cake served with Cream