



# NEW HOUSE

COUNTRY HOTEL

## LUNCH WITH SANTA

### STARTERS

#### Curried Vegetable Soup

*Chilli & coconut flakes*

#### Ham Hock Raglan Pork Roulade

*Chefs Pica Dili toasted ciabatta, port balsamic reduction*

#### Artichoke, Blood Orange & Feta Tart

*Beetroot & balsamic dressing*

### MAINS

#### Buttered Roast Turkey

*Sage & apricot farce, honey roasted chipolata, cranberry compote, roasting gravy*

#### Steamed Hake

*Paprika, butterbeans & tomato cassoulet*

#### Butternut Squash, Spinach & Pine Nut Tart (Vg)

*Cheese & chive glaze*

### DESSERTS

**White Chocolate Panna Cotta** *raspberry coulis, coconut shortbread*

**Individual Christmas Pudding** *brandy cream sauce*

**Selection of Welsh & Continental Cheeses** *biscuits, celery*



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## CHRISTMAS A LA CARTE MENU

### STARTERS

#### Curried Vegetable Soup

*Chilli & coconut flakes*

#### Ham Hock Raglan Pork Roulade

*Chefs Pica Dili toasted ciabatta, port balsamic reduction*

#### Artichoke, Blood Orange & Feta Tart

*Beetroot & balsamic dressing*

### MAINS

#### Buttered Roast Turkey

*Sage & apricot farce, honey roasted chipolata, cranberry compote, roasting gravy*

#### Welsh Featherblade of Beef

*Cabernet reduction, beetroot pureé*

#### Steamed Hake

*Paprika, butterbeans & tomato cassoulet*

#### Butternut Squash, Spinach & Pine Nut Tart (Vg)

*Cheese & chive glaze*

### DESSERTS

White Chocolate Panna Cotta *raspberry coulis, coconut shortbread*

Individual Christmas Pudding *brandy cream sauce*

Selection of Welsh & Continental Cheeses *biscuits, celery*

(V) Vegetarian, (VO) Vegetarian Option, (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option  
Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes



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## FESTIVE AFTERNOON TEA

### Cocktail Finger Sandwiches

*Smoked Salmon & Cream Cheese, Ham & Sweet Spiced Chutney, Turkey & Cranberry Compote*

### Mini Quiches

Scones with Clotted Cream & Mini Preserves

Snow Dusted White Chocolate Eclairs

Mince Pies

Chocolate Torte

A Selection of Teas or Cafetieré Coffee

£22.50 per person

## TREAT YOURSELF

Winter Pimms £5.50

Prosecco £5.50 glass, £26.50 bottle

Chartogne-Taillet Brut Champagne £38.50 bottle

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## CHRISTMAS DAY

### STARTERS

#### Cream of Broccoli Soup

*Stilton dumplings, truffle oil*

#### Coarse Game Terrine

*Serrano ham, fig & cranberry chutney, toasted Ynys Mon salted ciabatta*

#### Smoked Salmon

*Salmon mousse roulade, dill & chive crème fraiche, granny smith & cucumber sticks*

### MAINS

#### Buttered Roast Turkey Ballotine

*Fig & sage farce, smoked streaky bacon, Cumberland sausage, roasting gravy*

#### Welsh Beef Fillet

*Oxtail steamed pudding, thyme & garlic fondant potatoes, Burgundy & roasted shallot jus*

#### Beetroot & Red Onion Tarte Tatin

*Crispy kale, orange & almond salad, cashew cream*

*All served with vichy carrot, peas, buttered sprouts, honey roasted parsnips, thyme fondant potato*

### TRIO OF DESSERTS

Mini Christmas Pudding  
Chocolate & Cherry Terrine  
Turkish Delight Cheesecake

### TO FOLLOW

Selection of Welsh Cheese & Chefs Chutney



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## NEW YEARS EVE

### ON ARRIVAL

Sesame Seeds & Cheddar Croquettes *tomato & chili jam*  
Goats Cheese & Sun Blushed Tomato Tart  
Butternut Squash & Chili Velouté

### STARTERS

Roasted Vegetable Terrine

*Mozzarella bocconcini, tomato caviar, basil dressing*

Smoked Scottish Salmon

*Herb blinis, chive crème fraiche, pickled cucumber, ginger*

### MAINS

Welsh Featherblade of Beef

*Red wine shallot jus, spinach & garlic mash, honey roasted heritage carrots*

Grilled Plaice Fillet

*Pomme purée, braised salsify, white wine, clams, herb velouté*

Wild Mushroom & Spinach Wellington

*Pomme Anna potato, Diane sauce*

### TRIO OF DESSERTS

Mini Christmas Pudding  
Chocolate & Cherry Terrine  
Turkish Delight Cheesecake

Selection of Welsh Cheese & Chefs Chutney



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