



NEW YEAR'S EVE
dinner

St BRIDES
spa hotel



tasting menu

Barti Rum Focaccia

Seaweed butter (V,G,D)

Game Roulade

Pickled pear, black cherry emulsion, bitter leaves (D,SD)

Crisp Fillet of Brill

Cucumber, brown shrimp, smoked dill butter (F,Cr,G,S,SD)

Cygnets Gin and Elderflower Sorbet (V)

Fillet of Beef, Lobster Beignet

Saffron leeks, roasted onion velouté, Welsh cheddar crisp (Cr,G,D,E,SD)

Mandarin Délice

Champagne, chocolate sorbet, pecan brittle (V,S,D,N,E)

Freshly Brewed Coffee and Tea

Petits fours (V,N,D,S,E)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ Plant-based (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.