

New Years Eve Black Magic Menu



Selection of cocktails and canapés served in the gallery

Starters

Smoked salmon and tiger prawn paupiettes on a crisp watercress and rocket salad dressed with a black lumpfish caviar and lemon crème fraiche

Soup

Light cream of black trumpet mushrooms and chicken soup topped with sesame toasted leeks

Intermediate

Apple and blackberry sorbet with spiced almond crisps

Main Course

Pan fried breast of Chicken filled with Carmarthenshire cheese and spring onion mousse encased in cured black forest ham served with a mild Dijon mustard cream sauce

Slow roasted cannons of welsh Lamb encased in prime Sirloin of Beef
Served on a bed of fondant potato and black mountain liqueur scented jus

Fragrant aubergine, courgette and chick pea samosas with a sweet black bean and plum sauce

Dessert

Banana and liquorice ice cream served with a warm espresso crème brulee

Or

White chocolate mousse and black cherry roulade with a rich dark Belgian chocolate sauce

Freshly brewed coffee and petit fours