



The Deck

PENARTH MARINA

New Year's Eve Menu

5 courses for £95.95 per person

Includes a glass of Champagne
at midnight



To Start

WHITE CRAB AND SCALLOP RISOTTO
Grandle lanto, tempura samphire

SPINACH AND GOAT CHEESE VOL-AU-VENTS
Wild mushrooms, poached eggs, bell pepper
cream

SHREDDED DUCK
Watercress and orange salad, chargrilled
asparagus, fennel and ginger foam

GUINEA FOWL PATE (GF)
Toasted sourdough, cabbage, orange charred
salad and walnuts

Amuse Bouche

PROSECCO SORBET

Main Course

HAKE AND CHORIZO CASSOULET
Pan fried hake with herby diced potatoes,
chorizo and butter bean cassoulet

8OZ FILLET STEAK
Confit vine tomatoes, flat cap
mushrooms, triple cooked chips,
watercress and peppercorn sauce

PESTO GRATINATED AUBERGINE
Caponata with truffle crumb

CHICKEN WITH WILD MUSHROOMS
Sautéed leeks and basil infused potato
roasties

Pudding

MIXED FRUIT CRUMBLE
Cooked in spices accompanies with either
vanilla pod ice cream or Baileys infused
custard

**DARK CHOCOLATE BROWNIE (VG
AVAILABLE)**
Topped with a berry and mulled wine
compote and a sprinkling of cinnamon

WINTER EATON MESS
Elderflower infused double cream with
mulled berries and meringue

To Follow

CHEESEBOARD & PORT
TEA OR COFFEE