TRECASTELL HOTEL 2026

NEW YEAR'S EVE

PAN FRIED KING SCALLOPS,PARSNIP PUREE, BURY BLACK PUDDING, PEAS

CREAMY ROASTED CAULIFLOWER VELOUTE SOUP TOASTED HAZELNUTS, HOMEMADE FOCACCIA

PULLED CHICKEN & CHORIZO CROQUETTES, BRAVAS SAUCE, GARLIC AIOLI

SMOKED SALMON & HADDOCK FISHCAKE,PEA PUREE, WARM TARTARE CREAM SAUCE, CRISPY CAPERS

OVEN ROASTED CHICKEN SUPREME,SQUASH FONDANT,ASPARAGUS, PANCETTA CREAM SAUCE

PAVE LAMB RUMP,BREADED LAMB CROQUETTE, BRAISED SAVOY CABBAGE & PEAS, REDCURRANT RED WINE SAUCE

BAKED LEMON & HERB CRUSTED TURBOT, DILL CRUSHED NEW POTATOES,SAMPHIRE, SHELLFISH BISQUE

VEGAN GREEN LENTIL SHEPERDS PIE TOPPED WITH WHITE MISO & ROASTED GARLIC MASH, STEAMED SEASONAL VEGETABLES, VEGAN GRAVY

CHOCOLATE MOUSSE, CHOCOLATE SOIL,RASPBERRY SORBET, TOASTED HAZELNUTS

STICKY TOFFEE & STEM GINGER PUDDING,ABERSOCH RUM TOFFEE SAUCE, BLACK VANILLA CLOTTED CREAM ICE CREAM

PISTACHIO TIRAMISU,PISTACHIO CREAM, CAPPUCCINO MOCHA ICE CREAM

SELECTION OF WELSH CHEESES, TOMATO CHUTNEY,GRAPES, CRADOC'S SAVOURY CRACKERS

2 COURSE - £32

3 COURSE - £40