



New Years Day

Starters

Broccoli and Perl Las Beignets (V, GF)

Roasted & Smoked Goats Cheese Mousse with Candied Walnuts, Pickled Baby Beetroot, Roasted Apple and Thyme Dressing (V, GF)

Carpaccio of Melon, Spiced Macerated Winter Fruits and Raspberry Sorbet (V, VE, GF, NF, DF)

Smoked Paprika Beef Fillet, Blood Orange, Pomegranate Salad

Main Course

Roasted Lamb Rump served pink, Pomme Lyonnaise, Pea and Mint Puree
Spiced Baby Parsnips Light Scented Lamb Jus (GF, NF)

Pan Fried Cornfed Chicken Breast, Fondant Potatoes, Glazed Winter Vegetables
Wild Mushroom and Chicken Reduction (GF, NF)

Herb Roasted Fillet of Hake Skin On, Baby Fennel and Lemon
Macerated New Potatoes, Lobster Velouté (GF, NF)

Mediterranean Roasted Vegetable Gnocchi, Micro Herb, Sundried Tomatoes
Herb Oil (GF, DF, NF, V, VE)

Desserts

Rich Dark Chocolate Fondant, Pistachio Ice Cream (V, GF)

Selection of Welsh Cheese and Biscuits, Quince Jelly, Homemade Chutney, Walnut
and Truffle Honey, Grapes, Apple supplement of £4.00

Lemon Meringue Roulade, Lemon Curd, Roasted Fruit Tuile

Trio of Parasel Ice Cream or Sorbet Homemade Shortbread (NF, GF)

2 Courses £25.00

3 Courses £30.00

For more information or to make a reservation please call us on
01492 817 688 or email info@caerrhun.co.uk