

The Bell at Skenfrith

New Year's Eve

Dinner

2019

White truffle and wild mushroom risotto

Lobster ravioli, baby spinach and thermidor sauce

Chicken and smoked ham hock terrine, piccalilli and focaccia

Per las blue cheese brulée, port poached pear, watercress and candid walnuts

Palate cleanser

Brecon roast fillet of beef, pomme purée, spouting broccoli and bourguignon sauce

Oven roasted fillet of sea trout, poached fennel, parmentier potatoes, seared king prawns, scallops and dill velouté

Roast guinea fowl breast, cranberry, chestnut and parma ham ballotine, dauphinoise potato, curly kale and red currant jus

Roast butternut squash tortellini, parmesan and sage cream, toasted pine nuts

Chocolate, coffee and mascarpone tiramisu, poached cherries and tia maria

White chocolate and raspberry crème brulée with pistachio shortbread

Caramelised lemon tart, passionfruit and mango salsa, limoncello sorbet

Selection of Welsh cheeses with crackers, Bell's chutney and fruit

£95.00 per person

Tea, herbal tea or fresh coffee **£3.00**

Head Chef - Joseph Colman

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform one of the staff if you have any concerns, dietary requirements or need more information. We will always try to accommodate you.

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.