



NEW YEAR'S EVE
dinner

St BRIDES
spa hotel



menu

Barti Rum Focaccia

Seaweed butter
(V,W,D)

Confit Duck Pressing

Quail Scotch egg
(W,E)

Lobster Cappuccino

Prawn toast
(W,F,CR,M,D,SD,C,R,SE,E)

Pembrokeshire Cider Sorbet (V)

Fillet of Beef Wellington

Truffle smoked mash, kale, pickled shallots, jus
(W,D,E,SD,C)

Apple Mousse

Cinnamon crumble, apple compote
(W,S,D,E)

Freshly Brewed Coffee and Tea

Petits fours (V,SD,D)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌿 Plant-based, (V) Vegetarian