



THE QUBE RESTAURANT

NEW YEAR'S EVE MENU

Starters

King Scallops with pea puree, black pudding bon-bon, crispy pancetta and water cress.

Butternut Squash, Coconut Milk, Parsnip, Sweet Chilli and Lime Soup (v)

Asian Salad with Crispy Duck with sesame seeds, chilli and spring onion.

Pontygwaun Goats Cheese Mousse (gf) with roasted beetroot, honey and candied walnuts.

Garlic and Brandy Chicken Liver Pâté with toasted ciabatta, mixed leaves and chunky homemade chutney.

Sorbet

Mains

Herb Rolled Prime Welsh Fillet with duck fat potato chips and roasted shallots, finished with a wild mushroom and pink peppercorn sauce.

Fillet of Sole with a parmesan crusted prawn and mussel and chive risotto.

Vegetarian Glamorgan Sausages (v) with creamed potatoes and chilli and tomato.

Roasted Breast of Chicken with sautéed savoy and smoked bacon gratin potatoes, with a thyme and garlic sauce.

Desserts

Rich Belgian Fondant with a Kirsch and raspberry cream.

Cranberry and Winter Berry Pavlova with fresh cream, mint and orange.

Homemade Fruit Crumble with crème anglaise.

Welsh Cheeseboard with a selection of biscuits.

Coffees and Mint Crisps

Glass of Champagne served at midnight

£75 per person - 50% deposit required upon booking
(Full payment and pre-order required by December 1st)