



NEW YEAR'S EVE MENU

THE QUBE RESTAURANT

START

King scallops - with pea purée, black pudding bon-bon, crispy pancetta and water cress

*Homemade soup **ve** - butternut squash, coconut milk, parsnip, sweet chilli and lime*

Asian salad with crispy duck - served with sesame seeds, chilli and spring onion

*Pontygwaun goat's 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

MIDDLE

Herb rolled prime Welsh fillet - with duck fat potato chips and roasted shallots, finished with a wild mushroom and pink peppercorn sauce

Whole Dover sole - with a parmesan crusted prawn, mussel and chive risotto

*Glamorgan sausages **v** - with creamed potatoes, winter greens, chilli and tomato*

Roasted breast of chicken - with sautéed savoy and smoked bacon gratin potatoes, with a thyme and garlic sauce

END

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

*Tropical fruit tartlet **ve** - served with vegan ice-cream*

Welsh cheeseboard - served with a selection of biscuits

MAKE A BOOKING, CALL **01834 845719** OR EMAIL **FOOD@THEQUBE-TENBY.CO.UK**

New Year's Eve Experience - £80pp