



# 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*

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### LEMON SORBET

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### 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*

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### COFFEES & LUXURY CHOCOLATES

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### GLASS OF CHAMPAGNE SERVED AT MIDNIGHT

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

New Year's Eve Experience - £80pp