

New Year's Eve Menu 2011, Bryn Tyrch Inn

*A fabulous four course New Year's Eve dinner served
in the special atmosphere of our warm candle-lit
bar and restaurant.*

£35.00 per person.

Early booking is advisable.

To book please call Rachel or Simon on 01690 720223.

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Starters

Seared hand diver scallops, squash risotto, crab beignet.

Duck liver parfait, confit rarebit, beetroot puree, melba toast.

Shropshire blue cheese and parsnip twice baked soufflé, rocket pesto.

Tandoori monkfish, coconut broth, lime and mango salsa.

Venison Cappacio, fennel and Clementine salad, onion marmalade and toasted brioche.

Main courses

Duo of duck, seared breast, leg confit, choritzo stew.

Red wine Poached Halibut fillet, Crab and split pea risotto, tomato confit.

Seared sirloin of welsh beef, gratin potato, braised shallots, Shropshire blue.

Wild mushroom Kiev, roasted vegetables and pesto.

Chicken and pheasant Wellington, chestnut and sage stuffing, fondant potato, braised
gem lettuce, Madeira jus.

Desserts

Bakewell crème brûlée with poached fruits and shortbread.

Chocolate and hazelnut fondant, stem ginger ice cream.

Banana tart tatin, rum and raisin ice cream.

Chocolate and pecan nut brownie, honeycomb ice cream, caramel sauce.

Coffee and petits fours to finish.

