



STARTS 7PM | £55 PER PERSON  
THREE COURSE MEAL & LIVE DJ



# 31ST DECEMBER. TREFLOYNE HOUSE PARTY

## The start

Spiced cauliflower soup with a coconut yoghurt and cauliflower pakora  
Beetroot cured salmon, salmon pate, apple, beetroot and celeriac coleslaw  
Pan seared quail, sweetcorn puree, crispy pancetta  
Camembert, baked fig and thyme tart, caramelized red onion relish

## The middle

Pan seared fillet steak, garlic and pomme puree, caramelized Chantenay carrot, red wine Jus  
Pan seared chicken breast, dauphinoise potatoes, wild mushroom and thyme sauce, green beans  
Hake fillet, mussels, prawn and squid bouillabaisse  
Butternut squash, sun blushed tomato, spinach and parmesan gnocchi

## The end

Coffee, hazelnut semifreddo, caramel sauce and praline  
Orange tart, meringue raspberry sorbet  
Chocolate and vanilla torte, white chocolate and cardamon mousse, chocolate brownie  
Welsh cheeseboard



CONTACT US TO BOOK - [INFO@TREFLOYNE.COM](mailto:INFO@TREFLOYNE.COM) | 01834 842165