



## New Year's Eve (5pm - 9pm)

Raise a glass to New Year's Eve at Black Pool Mill - £70pp

New Year's Eve is all about celebrating together. At Black Pool Mill an evening of indulgence awaits with magic, fire spinning, live music and a special three-course dinner created by head chef Paul Owen for this memorable occasion. The party starts with a glass of Prosecco on arrival and, as midnight approaches, be ready to raise a glass to 2023 and toast the adventures ahead in 2024. We'll make sure the last evening of 2023 is everything you deserve and more.

### STARTERS

**Treacle cured salmon** | watercress | miller's homemade bread

**Roasted baby carrots** | whipped ricotta | spinach & soft herb pesto | baby leaf | tarragon

**Trealy Farm bresaola** | capers | shallots | tarragon dressing | rocket | mozzarella

**Broccoli soup** **vg\*** | perl las toast

### MAINS

**Lamb rump** | salsify & wild mushrooms | spinach | buttered cauliflower | jus | fondant potato

**Venison** | beetroot & walnut croquette | celeriac & saffron purée | mulled wine baby pear

**Butternut squash velouté** **vg** | pumpkin & sage tortelloni | crispy sage butter & toasted pine nuts

**Salmon fillet** | salmon & spring onion cake | rainbow chard | caper butter

### DESSERTS

**Green apple tart tatin** | burnt apple purée | gingerbread or vegan vanilla ice cream

**Valrhona chocolate tart** | confit clementines | chantilly cream

**Winter berry iced parfait** | honeycomb | winter berries

**Welsh cheeseboard** | homemade crackers | chutney

### TO FINISH

**Coffee & chocolates**

**Cocktail & cookies**

*Our dishes are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you have any questions, allergies, or intolerances, or you require allergen information, please let us know before ordering.*

