

Pier House Bistro

New Years Eve Menu

Soup

Spiced apple and parsnip soup, finished with truffle oil homemade parsnip crisp and our own baked bread

Starters

Home smoked Duck Breast, pickled shallots, roasted beetroot, pea shoot salad and a balsamic dressing

Smoked mackerel parfait, served with pickled cucumber , grated horseradish a citrus crème fraiche and crostini

Seared king scallops , topped with a parsley and parmesan crumb, charred chorizo and a mussel bisque

Ras el hanout spiced Anglesey lamb rump , with a spiced cous cous, cauliflower puree and a watercress oil

Brie filo parcels with roast honey figs

Mains

Duo of venison, Pan fried venison loin and a wild mushroom and venison daube pie, with a celeriac mashed potato, braised red cabbage and a mulled wine jus

Proscutio wrapped monk fish, with fondant potatoes, a mussels and shrimp champagne cream sauce and samphire

Slow roasted welsh belly pork, with a spiced bramley apple and pork cheek croquette, Swede puree, honeyed glazed baby carrots and crispy kale

Pumpkin, Parsnip and butterbean cassoulet topped with a herb crust , served with roasted root vegetables and new potatoes

Chicken supreme, served with a white wine, garlic and herb sauce, sautéed baby potatoes , roasted root vegetables and a prosciutto crisp

Dessert

Mulled wine poached pear, honeyed mascarpone and crushed honeycombe

Lemon posset , with aber falls gin macerated fruit, lemon sorbet and crushed meringue

Homemade profiteroles , served with a salted caramel sauce , chocolate shards and a minted cream

Warmed chocolate and pistachio brownie with a chocolate ganache, raspberry coulis and vanilla bean ice cream

Selection of welsh cheese from our tredici deli served with a tomato chutney, celery , grapes and fine biscuits

£40.00 per head

£10.00 deposit required per person

Pre-orders will be required and submitted by the 28th of December

Pier house bistro, seafront, Beaumaris LL58 8bs

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