

NEW YEAR'S EVE DINNER
|| VEGETARIAN ||

dulse

THE
WATERFRONT

||

MILFORD
HAVEN

|| Starter

BEETROOT PANNA COTTA

CELERIAC REMOULADE, RADISH, PUFFED BARLEY, SHERRY VINEGAR DRESSING, WATERCRESS (V,B,SD,MU,C)

|| Main

VEGETABLE TARTE TATIN

STEM BROCCOLI, HERB CREAM CHEESE, ROASTED ONION VELOUTÉ (V,W,C)

|| Dessert

TRIPLE CHOCOLATE BROWNIE

SALTED CARAMEL ICE CREAM, BANANA, BARTI SPICED RUM TOFFEE SAUCE, HONEYCOMB (W,B,S,SD)

|| Cheese

APPLEWOOD SMOKED CHEESE AND BEETROOT BRUSCHETTA

PICKLED SHALLOTS, BASIL EMULSION, TOMATO FONDUE (W,S,SD)

|| After Dinner

FRESHLY BREWED COFFEE AND TEA

HOMEMADE PETITS FOURS (PS,A,S)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian