

NEW YEAR'S EVE DINNER
|| PLANT-BASED ||

dulse

THE WATERFRONT || MILFORD HAVEN

|| Starter

TEMPURA STEM BROCCOLI 🌿

SNOW PEA AND SAMPHIRE SALAD, ORANGE AND MISO EMULSION

(V,W,S)

|| Main

WILD MUSHROOM, SPINACH & TOFU WELLINGTON 🌿

FONDANT POTATO, CABBAGE, BEER BRAISED CARROT,

MUSTARD SAUCE (V,W,S,SD,C)

|| Dessert

CHOCOLATE ORANGE & HAZELNUT DELICE 🌿

CHERRY COMPOTE (V,S,H)

|| To Finish

CHAMPAGNE SORBET 🌿

(V)

|| After Dinner

FRESHLY BREWED COFFEE AND TEA

HOMEMADE PETITS FOURS 🌿 (P,A,S,W)

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