



THE DAFFODIL  
COUNTRY PUB & RESTAURANT

**NEW YEAR'S EVE 2018**

*(Bookings taken from 6pm to 9.30pm - £34.95 p.p.)*

Glass of Bucks Fizz, served on arrival

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Canapé: Whipped Goats Cheese & Spiced Beetroot Tart (V)

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**Beef Scotch Egg**, Wild Mushrooms & Pickled Vegetables

**Prawn & Crayfish Cocktail** on Daffodil House Salad with Homemade Sour Dough (GF Option)

The Daffodil **Glamorgan Sausage** & Creamed Leeks (V)

**Scallops**, Black Pudding & Crackling with Apple Purée (GF)

**Duck Liver Parfait**, Smoked Butter, Toffee & Date Chutney with Toasted Bread

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Crispy **Belly Pork** with Black Pudding, Creamed Potato, Roast Apple, Greens & Cider Jus

**Steak Medallions**, with Truffle & Parmesan Chips, Tomato, Mushroom & Shalot, with Bernaise Sauce (GF)

**Breast of Lamb**, with Minted Pea Fricasse, Creamed Potatoes & Lamb Sauce (GF)

Pan Fried **Chicken Supreme**, stuffed with Leeks, Wrapped in Carmarthen Ham, Sauté Potatoes, Green Beans and Chicken Sauce (GF)

Braised **Shin of Beef**, Roscoff Onions, Creamed Potatoes & Horseradish Shavings (GF)

Roasted Vegetable, Tofu & **Chestnut Wellington**, with Beetroot Ketchup Chestnut Pesto, Apple Salsa & Roasted Golden Beetroots (Vg, GF Option)

Pan Fried **Salmon Fillet** with Crushed New Potatoes, Cockle, Laverbread & White Wine Sauce, and Spinach (GF)

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Rum & Raisin **Crème Brûlée** with Shortbread Crumb & Mulled Berries (GF Option)

Stem Ginger **Cheesecake** with Apple Compote, Apple Crisps, Apple Ice Cream & Ginger Caramel Sauce (GF Option)

Daffodil Sherry **Trifle**

Fêrrero Roché **Chocolate Brownie** and Caramelised Hazelnuts, with Chocolate Soil & Vanilla Ice Cream

Local Welsh Cheeseboard (£4 Supplement)

*(Detailed Allergen information available)*