

NEW YEAR'S EVE MENU

★ START ★

Moroccan Lamb Cigars

Moroccan lamb mix rolled in crispy layers of filo pastry with mint yogurt

HOMEMADE SOUP

Hearty tomato soup served with crusty bread

PAN FRIED KING SCALLOPS

Minted pea and chilli puree, pancetta

★ MAIN ★

FILLET OF HAKE, PESTO MASH

Balsamic roasted cherry tomatoes, garlic and olives

PAN ROASTED CHICKEN SUPREME

Garlic mash, chorizo and silver-skin onions with a sherry vinegar jus

FILLET OF STEAK

Balsamic roasted shallots, roasted vine tomatoes and chunky Jenga chips

STILTON, GARDEN PEA AND THYME RISOTTO

Served with truffle oil

★ SHARING BOARDS ★

SURF & TURF (SERVES 2 PEOPLE)

Slices of 10oz Ribeye, spiral berenson sausages, tiger prawns, crab claws, scallops, jenga chips, slaw, salad (£5 supplement pp)

Choice of two butters
Lemon & Dill | Chilli & Lime | Garlic & Herb | Honey & Sea Salt
Choice of two sauces
Thermidor | Peppercorn | Blue Cheese | Cheddar

★ DESSERT ★

BLOOD ORANGE CHOCOLATE TARTS

FRUIT TARTLETS VE

BLACKCURRANT AND PROSECCO CHEESECAKE

CHEESEBOARD

MAKE A BOOKING, CALL **01834 842438** OR EMAIL elliott@thecovetenby.co.uk

NYE EXPERIENCE £75 PER PERSON