The Fanny Talbot

Barmouth

NYE Tasting Menu

Champagne Reception
Chef's canapes

Glens Cardigan Bay Lobster
Sun-dried tomatoes, shellfish bisque

Heritage Beetroot Tartlet
Pant-ys-gawn goat cheese, tahini

Roasted Halibut
Cauliflower, cucumber, Welsh sparkling sauce

Venison Wellington
Celeriac, truffle, Madeira jus

Blackberry
Lemon, brown butter

Salted Caramel Tart
Honeycomb, dulce de leche ice cream

Optional Welsh Cheese Selection £12
Selection of local Welsh cheeses

7 course £125

Matching wine flight £65

Please notify a member of the team if you have any food allergies or intolerances A discretionary 10% Service charge will be added to your bill