

**BACK AGAIN BY  
POPULAR DEMAND**



**CELEBRATE  
NEW YEAR'S EVE IN STYLE**

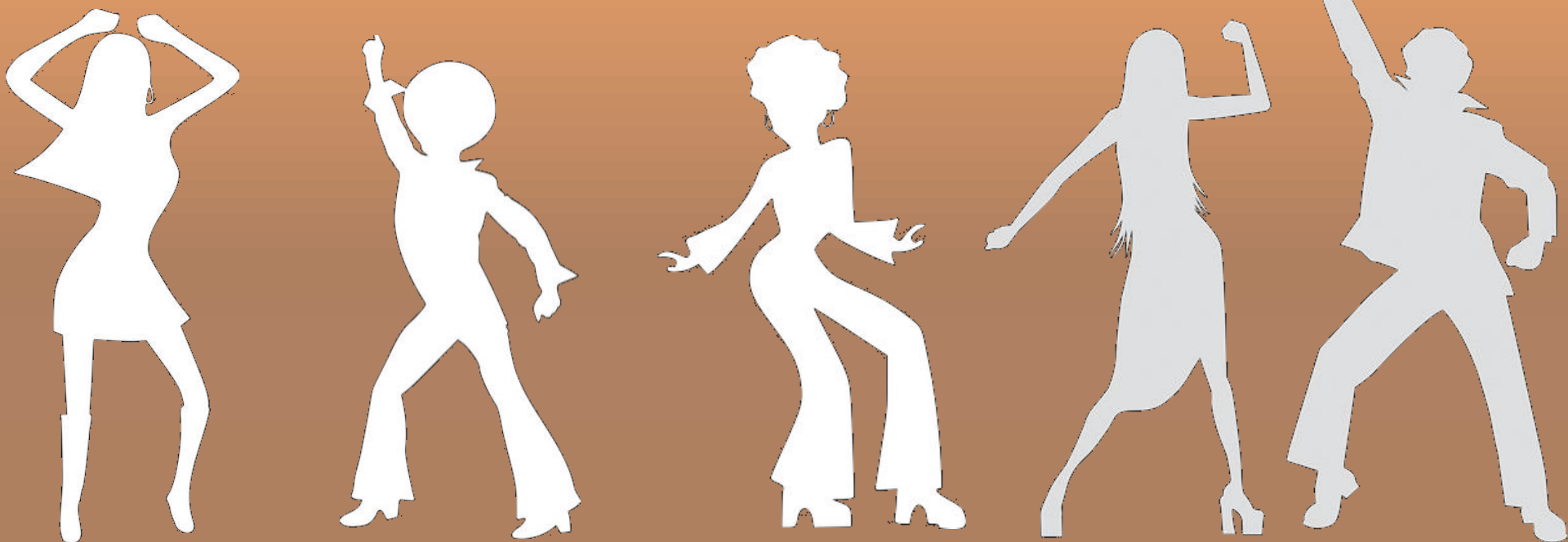
**GET YOUR GROOVE ON AT  
ILLTUD'S 216!**

# 70's DISCO

**(60'S AND 80'S FAVOURITES IN BETWEEN)**

**HOSTED BY DJ NIGEL**

**A SEASONED ENTERTAINER WHO HAS BEEN PLAYING OUR  
KIND OF MUSIC SINCE 37 YEARS**



## Starters

**White Truffle Oil Infused Potato Cappuccino**  
*with black winter truffles*

**V ~ Mature Stilton and Pear Pâté Quenelles**  
*in a garland of lamb's lettuce and raspberry vinaigrette*

**San Danielle Ham**  
*Charentais melon, Grissini*

**Black Tiger Prawn Cocktail "Marie Rose"**  
*on a bed of tender lettuce leaves*



## Mains

**V ~ Slow Simmered Pumpkin Tagine**  
*with sweet cranberries, apricots, roasted red onions, fennel and sultanas, flavoured with cinnamon and warming spices, served in a ring of Basmati rice*

**Pan Seared Sea Bass Fillet**  
*wrapped in Pancetta and sage, creamed green lentils, Illtud's potatoes*

**Free Range Chicken Breast with Perl Wen Cheese**  
*herbed mushroom risotto and roasted cherry tomatoes*

**Grilled Welsh Sirloin Steak**  
*grilled tomato, water cress and beefeater chips  
Madagascar pepper sauce, Sauce Béarnaise,  
Blue Stilton Sauce or fine Port wine sauce*

## Puddings

**Grand Marnier Brûlée**  
*with orange segments and chocolate brownie*

**Steamed Chocolate Pudding**  
*with chocolate sauce and strawberries*

**Selection of Welsh Farmhouse Cheese**  
*with quince cheese, fruit and biscuits*

**Selection of Locally Produced Ice Creams**  
*with your choice of toppings*

**3 COURSES £28.50 / 2 COURSES £23.50**  
**INCLUDING A GLASS OF BUBBLY AT MIDNIGHT**

