

AT A GLANCE

Join us in Tir a Môr where we'll be hosting a relaxed New Year's Eve feast. Enjoy Champagne and canapés on arrival, followed by a three-course meal.

After dinner, the lights dim, and we'll have live entertainment to help you party into 2025.

PRICE

£75 per person

DATE & TIMES

31 December
Reservations from 8pm



Menu

STARTER

Seasonal game terrine, Agen prune and Cognac puree
toasted artisan bread

Lobster bisque, lobster, Gruyère and saffron bon bon
Toasted goat's Cheese, homemade crumpet, raisin and sherry vinegar
jam, charred chicory V

MAINS

Beef wellington, dauphinoise potato, roasted root vegetables wild
mushroom, truffle and madeira jus*

Beetroot, kale and butterbean pithivier, roasted cauliflower
chard and celeriac purée VE

Pan-fried fillet of sea bass, roasted artichoke, fondant potato
wilted greens, black garlic

DESSERT

Dark chocolate and Penderyn Whiskey tart, milk chocolate sauce
white chocolate ice cream V

Glazed raspberry crème brûlée, raspberry sorbet
vanilla shortbread biscuit

Selection of local cheeses, artisan crackers, orchard fruit chutney
iced grapes

GET IN TOUCH

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New Year's Eve

