

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

Welsh Cheese Selection

Selection of local Welsh cheeses

7 course £135

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