

Canapes

Carrot, Chili & Coriander Soup with Toasted Caraway Seeds
& Parsley Coulis (vg)

Pan Roast Snapper in a Spicy Lobster & Clam Broth
Confit Cherry Tomatoes and Charred Leeks.

Pan Fried Scallops with Black Pudding, Boiled Quails Egg,
Parmesan & Pink Peppercorn Crème Fraiche

Venison Carpaccio with Horseradish Cream, Toasted Hazelnuts
Raspberry Jelly & Micro Herbs

Welsh Rarebit Fritters with Basil Cream Sauce,
Rocket Salad & Balsamic Dressing (v)

Miso & Maple Glazed Roasted Aubergine with Figs
Smoky Carrots & Pomegranate on a Bed of Rocket (vg)

Intermediate

Black Garlic and Coffee Crusted Locally Reared Lamb Loin
with Confit Baby Carrots, Parsnip Purée, Crispy Red Quinoa
& a Smoked Blackberry Dressing

Charred Duck Breast with Pak Choi, Beluga Lentils
Carrot & Butternut Squash Purée, Pickled Onion Petals
& a Kumquat Sauce

Paupiette of Lemon Sole, Crab & King Prawns
with Saffron Pearl Potatoes, Stir-fried Vegetable Ribbons
Tomato Concasse & a Tarragon Cream Sauce

Butter Roast Monkfish Tail with Charred Fennel & Chicory
Chive Crushed New Potatoes Cake
& a Roasted Red Pepper Sauce

Parcel of Field Mushroom Courgettes & Sweet Pepper
topped with Charred Welsh Goats Cheese
with a Tomato Coulis & Parmesan Shards (v)

Tempura Vegetables with a Spiced Mango Salad, Coconut Rice
& a Chili & Coriander Vinaigrette (vg)

*(*fillet beef off the a la carte menu also included)*

Warm Treacle Tart with Apple Compote, Sultana Puree,
Vanilla Ice-cream & Butterscotch Sauce

Lime & Coconut Pana Cotta with Toasted Coconut
& a Lime & Ginger Syrup (vg)

Milk Chocolate Mousse with a Toffee Cream & Candied Walnuts
Vanilla Crème Brulée with Almond Shortbread
& Strawberry Sorbet

Red Wine Poached Pear with Nut Roast Granola, Berry Jelly
Pear Purée & Lemon Sorbet (vg)

Warm Chocolate Brownie with Vanilla Ice cream & Berry Coulis
Tiramisu with Espresso Syrup, Almond Biscotti
& Caramel Ice-cream

Devils on Horseback

Selection of Welsh Cheeses & Stilton
with Celery, Homemade Chutney, Fresh Fruit & Crackers

Tea/Coffee & Petit Fours

Main **Three** Course Dinner £49

Any **Two** Courses only with Coffee & Petits Fours £42

Children under 14 years £24.50

If taking Cheese as well as Pudding Please add £8.50

We are happy to serve our food plainer if you care to ask

If you have a food allergy, intolerance or sensitivity, please inform your server upon arrival and we will be able to suggest the best dishes for you. Please note, our dishes are prepared in areas where allergenic ingredients are present.