



From Fri 12 – Sun 14 February

5 courses incl Canapés on arrival, Coffee & Homemade Sweets

£25.00 per person

starters

Guinness and White Onion Soup with Welsh Cheddar Rarebit
Cream of Artichoke Soup with Lemon Crème Fraiche & Note Paper Bread (V)
Wild Rabbit & Chicken Liver Pate with Sage, Fig & Date Chutney
Two Melon & Serrano Ham with Strawberry Salsa
White Crab Galette, Passion Fruit Glaze, Balsamic Jelly
Roasted Squash & Angus Beef Carpaccio
Citrus & Gin Cured Salmon Gravavlax, Creamed Horseradish
Mulled Pears with Roquefort Crème Fraiche (V)

mainS

Aberdeen Angus Rib Eye Steak with Tiger Prawns, in Garlic, Parsley & Butter Sauce
Lemon & Thyme Chicken with Crisp Serrano, Creamed Leeks & Butterbean Mash
Cod with Mussels & Fennel Broth served with Wilted Buttered Chard
Pan Fried Veal Chops in Sage Butter with Colcannon Mash
3 ways Vegetarian - Deep Fried Goats Cheese Ravioli, Sweetened Ratatouille Galette & Creamed Leek (V)
Grilled Local Lamb Chops with Lentils and Mint
Monkfish with Brown Butter and Caper Sauce and Steamed Samphire
Twice Cooked Free Range Pork Belly, Apple & Celeriac Mash, Red Wine Sauce
Oat Pastry Crust Game Pie, Poached Butter-glazed Potatoes & Cream Baked Onion
Roasted Butternut Squash, Stuffed with Winter Veg & Crumbled Gorgonzola Crust (V)

desserts

Cheeseboard of Welsh & English Cheese
Banoffee Buttermilk Pancakes
Fig Tarts with Lemon & Mint Creme Fraiche
Toffee Apples, Banana Fritters and Vanilla Ice Cream

Or Dessert to share

Iced Amaretto Parfait, Glazed Apple Tart, White Chocolate truffle
Warmed Bread Pudding, Charred Pineapple with Toasted Brioche & Lemon Creme Fraiche

Coffee & Homemade Sweets to finish of your evening

