

Sample Table d'hôte Dinner Menu

Cream of Roast Tomato Soup

Brioche croutons

Pan Seared Sea Scallops

Poached free range egg, truffle blushed tomatoes

(Supplement £2.95)

Chicken Liver & Sage Parfait

Toasted Focaccia, fruit chutney

Crispy Goats Cheese Bon Bons

Balsamic onions, sundried tomato compote

Home Smoked Chicken & Beetroot Salad

Red pepper emulsion

Fillet of Welsh Beef

Shallot puree, wild mushrooms, fondant potato, roasted butternut squash

(Supplement £3.95)

Roast Breast of Guinea Fowl

Bacon & leek porridge, Douphinoise potato, mustard sauce

Slow Braised Belly Pork

Glazed baby leeks, roast new potatoes, apple reduction

Herb Crusted Salmon Fillet

Curried lentil casserole, asparagus, celeriac, citrus oil

Root Vegetable Crumble

Tomato compote, roasted baby carrots

Enjoy a glass of Muscat de Rivesaltes with your dessert for £2.50 (50ml)



White Chocolate & Almond panna cotta

Raspberry compote

Frozen Yoghurt Fruit Parfait

Sugar crystals, fruit coulis

Selections of Fruit Ices and Sorbets

Apple & Rhubarb Crumble

Vanilla ice cream, butterscotch sauce

Tasting Of Welsh Cheeses

Fruit chutney, celery and grapes

(Supplement 2.95)

Any Two Courses £27.95

Any Three Courses £32.95

Coffee & Petit Fours £3.50