

### SOUPS

Cream of leek and potato (V)

Mushroom, thyme and horseradish (V) (Ve)

Spiced butternut squash and coconut (V) (Ve)

Smoked tomato and coriander (V) (Ve)

Summer tomato Gazpacho with sweet pickled cherry tomatoes (V) (Ve)

Minted pea and watercress (V) (Ve)

All served with a fresh bread selection

£7.75

### STARTERS

Ham hock and pea terrine with mint and watercress salad

£8.95

Chicken liver parfait with smoked bacon, toasted brioche and piccalilli

£9.50

Beetroot cured Gravlax served with celeriac remoulade

£9.50

Chicken Ballantine stuffed with mango, coriander and chilli,

avocado mousse and summer salad

£9.95

Caerphilly cheese and leek tart with watercress dill and beetroot salad (V)

£8.95

Red lentil and sun dried tomato pate toasted brioche and piccalilli (V) (Ve)

£8.95

## MAIN COURSES

Corn-fed chicken wild mushrooms and mange tout served with Champ potato and creamy Dijon mustard sauce	£23.50
Herb stuffed pork loin with spring greens and Jersey Royal potatoes served with toffee apple gravy	£24.50
Herb crusted lamb rump with roasted fennel, courgettes and tomatoes served with sweet potato fondant	£26.95
Fillet of Welsh beef served with a shallot marmalade, celeriac puree, fondant potato and port jus	£31.95
Crispy organic salmon with pomme puree, Welsh peas and chorizo with a tomato and basil sauce	£25.60
Grilled fillet of seabass with herb risotto, roasted cherry tomatoes and green pesto	£26.50
Fig, walnut and blue cheese tart served with trio of beetroot and a summer salad (V)	£21.95
Roasted vegetable and pesto risotto with parmesan shavings and wild rocket (V)	£20.95
Sweet potato, wild mushroom and kale wellington served with fondant potatoes and seasonal vegetables (V)	£22.95

## DESSERTS

Lemon meringue mille feuille served with macerated strawberries (V)	£8.95
Apple and blackberry crème brulee with cinnamon shortbread and mini toffee apple (V)	£8.95
Baked vanilla cheesecake, salted caramel sauce and honeycomb (V)	£8.95
Warm chocolate and orange tart with candied orange clotted cream (V)	£9.50
Trio of berries – raspberry sorbet served on a meringue crumb, cherry cheesecake and strawberry macaroon (V)	£10.50
Trio of Chocolate – mini profiteroles, chocolate brownie and a white chocolate mousse (V)	£10.50
Chocolate brownie with fruit sorbet (V) or (Ve)	£8.95
Chocolate fudge cake with fruit sorbet (V) (Ve)	£8.95

## CHEESE

Selection of five European and Welsh cheeses, served with cheese biscuits,  
celery, grapes, chutney and a baker's bread £6.95 per person

## COFFEE AND PETIT FOUR

Freshly-brewed Fairtrade filter coffee, Fairtrade breakfast Earl Grey and a variety of herbal and fruit teas	(served)	£2.50
	(self-served)	£1.90
Freshly-brewed Fairtrade filter coffee, Fairtrade breakfast Earl Grey and a variety of herbal and fruit teas and a selection of Petit Four		£4.10

Vegetarian (V)  
Vegan (Ve)

Our chefs are happy to discuss alternative dishes to suit your individual needs, specific dietary requirements and any allergies. All prices include VAT and apply to events held in 2019.

For events in 2020 or beyond, please allow for an increase in price.

On occasion, due to circumstances beyond our control, we may have to substitute an ingredient with similar items without prior notice. All food should be consumed within two hours of service.