



Starters

Roast tomato & red pepper soup with crispy croutons & basil oil

Pressing of Free range Chicken with an apple and date puree, smoked egg yolk and garlic croutons

Smoked Salmon and Atlantic prawn roulade served with melba toast and cucumber two ways

Whipped Welsh Goats Cheese with tomato jam, crostini and balsamic jelly

Parma ham salad with balsamic, figs and beetroot two ways

Main Course

Sous Vide Chicken breast with dauphinoise potatoes and a mushroom and tarragon sauce

Topside of Welsh Black Beef served with Yorkshire pudding roast potatoes and real gravy

Baked salmon fillet with rosti potato and saffron sauce

Wild mushroom and parmesan Risotto with crispy kale and truffle oil

All served with seasonal vegetables

Desserts

Lemon Posset with macerated strawberries and shortbread

Rich Chocolate orange Tart with white chocolate ice cream and mulled wine syrup

Mascarpone & Tonka bean Cheesecake with a clementine and caramel

Selection of Welsh ice creams