

Mother's Day 2018

(£25.00 Per Person)

To Start.....

Estate Soup of Roast Parsnip & Lemongrass, Parsley & Chive Cream

Chicken Liver & Madeira Parfait, Toasted Raisin Bread, Caramelized Fig

Twice Baked Welsh Perl Las Cheese Soufflé, Pickled Spring Vegetables, Sweet Onion Compote

Penderyn Whisky Cured Salmon, Horseradish Cream, Flavour of Beetroot, Watercress Salad

Lightly Spiced Estate Fishcakes, Pickled Mouli, Coconut & Lime Sauce

For the Main.....

Roast 'Dry Aged' Sirloin of Welsh Beef, Yorkshire Pudding, Red Wine Jus

Slow Confit Shoulder of Pembrokeshire Lamb, Fennel Seed & Apricot Stuffing, Lamb Gravy

Butter Roast Free Range Chicken, Lemon, Garlic & Thyme Stuffing, Light Chicken Gravy

Seared Fillet of Salmon, Fermented Fennel, Sauce Vierge

Warm Butternut Squash, Sweet Potato & Walnut Terrine, Roast Celeriac, Truffle Dressing

*(Family Service of Butter Roast Potatoes, Seasonal Vegetables, Sticky Red Cabbage,
Cauliflower Cheese)*

To Finish.....

Strawberry & Passionfruit Meringue Roulade, Chantilly Cream, Strawberry Gel

Selection of Welsh Cheese, Estate Apple, Celery, Grapes, Oat Biscuits, House Fruit Chutney

Dark Chocolate & Cointreau Torte, Clotted Cream, Orange Sorbet

Glazed Cappuccino 'Trinity' Burnt Crème, Pistachio Biscotti

Blueberry & White Chocolate Cheesecake, Blueberry Compote, White Chocolate Ganache

Our prices do not include a service charge. We prefer to leave it to your discretion.
Customers with Allergen Information, please speak to a *member of our team*.