

Sample Menu

OVEN BAKED CAMARTHEN SEA BASS WITH A LAVERBREAD, LEEK & CARIAD BLUSH SAUCE. SERVED ON A BED OF PICKLED SAMPHIRE WITH DEEP FRIED PENCLAWDD COCKLES & PERL LAS FLEURONS

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ELDERFLOWER SORBET WITH PHYSALLIS SERVED IN A TUILLE BASKET

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ROASTED SADDLE OF SALT MARSH LAMB STUFFED WITH AN APRICOT & RABBIT FARCIE SERVED WITH A DANZY JONES WHISKY & ORANGE SAUCE ON A BED OF MEDITERRANEAN VEGETABLES

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WELSH CAKE & HONEY CHEESECAKE SERVED WITH FRESH STRAWBERRIES & WELSH GOLD HONEYCOMB ICE CREAM

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WELSH CHEESE SELECTION
PERL WEN, CAWS CENYDD, TINTERN, ST ILLTYD & PANTYSGAWN
VEGETARIAN WELSH CHEESES SERVED WITH BARA BRITH, SAVOURY
BISCUITS CELERY & GRAPES