

Graduation 2017 Dinner Menu
£29.95 per person

A complimentary glass of bubbly for the graduate

To Start

Butternut squash soup
Sourdough croutons

Prawn cocktail
Lemon net, granary bread

Free range chicken liver parfait
Red onion marmalade, toasted brioche

Baked Pant-ysgawn goats cheese (v)
Roasted peaches, candy walnuts, wild rocket salad

Summer Super food salad
Sweet potato falafel

Small or Large

Summer Mediterranean risotto
Italian hard cheese & rocket

Wild Mushroom Tagliatelle
Garlic, rosemary, parmesan

To Follow

Roast pumpkin, chickpea & mango tagine
Blow torched pineapple, fragrant coconut rice, pakoras, poppadom

Char-grilled fresh Tuna loin
Courgette, royal potato roasted red peppers, Sun blushed tomato, black olive, sauce vierge

24 hour slow cooked pork belly
Sesame crackling stick, baby bok choy, Japanese apples, pumpkin puree, confit potatoes, local cider sauce

Chicken breast
Wrapped in Parma ham & filled with mozzarella gratin potato, prosecco cream sauce

Grilled grass fed 8oz Sirloin steak
Béarnaise sauce, thick chips, grilled mushroom & grilled plum tomato
(£5 supplement)

To Finish

Selection of ice cream & sorbet

Vanilla crème brûlée
Raspberries, Celtic short bread

White chocolate & popping candy cheese cake
Fruit coulis

Chocolate Tuxedo
(Moist dark sponge, white & dark chocolate mousse)

Welsh cheese selection
Fruit chutney Miller's Damsels biscuits

A 10% Discretionary Service Charge Will Be Added To All Bills