

Wales v South Africa
Saturday 2nd Dec 2017

Starter

Cream of White Onion and Potato Soup, Herb Croutons

Chicken and Duck Terrine
Prune Puree, Toasted Ciabatta

Severn and Wye Smoked Salmon and Prawn Salad
Seasonal Leaves, Spicy Tomato Mayonnaise

Main Course

Rolled Belly of Usk Valley Pork
Slow Cooked, Roasted Red Onion and Potato Hash, Crackling,
Rosemary Jus

Fillet of Scottish Salmon En Croute
Lobster Mash, Spinach, Vermouth and Garden Herb Sauce

Pearl Barley, Leek and Truffle Risotto
Goats Cheese and Rocket Pesto

(All served with Panache of Herb Roasted Autumn Vegetables)

To Finish

Penderyn Liqueur Chocolate Torte
Mascarpone, Popping Candy

Pink Champagne Cheesecake
Orchard Fruit Compote

Selection of British and Continental Cheeses
Orchard Fruit Chutney, Celery, Grapes and Crackers