



7 Course A La Carte Taster Menu

£70pp (£20pp Deposit by 1st July 2022)

Thursday 14th July 2022

6.30pm Arrival for 7pm Start

Sriracha Grilled King Prawns served with a Mango Salsa

Accompanied by a Glass of French, Petit Chablis, Domaine Manents



**Pan Fried Pigeon Breast served with Swiss Chard, Sweet Potato Parisienne
and a Truffle Port Wine Jus**

**Grilled Salmon with Jersey Royal Potatoes and an Avocado and Tomato
Salsa**

**Brecon Beacons Venison Steak with a Potato, Parmesan and Truffle
Gratin, Sauté Chard, Butternut Squash Puree and Red Wine Jus**



Accompanied by a Glass of French Fleurie, Domaine De La Viroylette



Champagne Crème Brûlée served with Rainbow Macaroons

**A Selection of Welsh Cheese served with a selection of Crackers, Celery
and a Plumb Chutney**



*Accompanied by your choice of either a Glass of Grahams 10 Tawny Port or a
Glass of Muscat de St Jean de Minervois*



Tea/Coffee