



7 Course A La Carte Taster Menu

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

Thursday 15th September 2022

6.30pm Arrival for 7pm Start

Yuzu Marinated Scallop served with Kumquats and Iberico Ham, Pak Choy, Seseame Seeds, Yuzu & Ginger Dressing



Accompanied by a Glass of New Zealand Nika Tiki Sauvignon, Marlborough



Duck Liver Pate topped with Toasted Walnuts served with a Homemade Plum Chutney and Ciabatta Bread

Monkfish wrapped in Filo Pastry with Salmon Mousse & Crevettes served with a Hollandaise Sauce

Herb Crusted Rack of Lamb served with Dauphinoise Potatoes, Tenderstem Broccoli and a Rosemary Lamb Jus

Accompanied by a Glass of New Zealand, Greenhough's Pinot Noir, Nelson 2017



Salted Caramel and Chocolate Delice with Candied Pecans and Salted Caramel Ice Cream

A Selection of Welsh Cheese served with a selection of Crackers, Celery and a Plum 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