

DINNER



DINNER MENU

Our three course menus offer elegant dining to suit all occasions in Wales' most prestigious venue.

FROM £32.00 TO £55.00

All prices are per person and exclude VAT

OPTION 1

STARTERS (please choose one)

Salad Caprice

Buffalo mozzarella, plum tomato, basil and pickled red onion salad

Smoked Salmon Parfait

Pickled cucumber, cauliflower and tomato salsa, pea shoots, crème fraiche dressing

Confit Chicken Terrine

Apple purée, golden sultanas, brioche croute

Honey Roast Ham Hock Salad

Fresh peas and beans, mini Scotch egg, watercress purée

Walnut and Perl Las Cheese Tart

Rocket and mustard seed dressing

Smoked Chicken Caesar Salad

Romaine lettuce, Caesar dressing, panna cotta, bacon crumbs

MAIN COURSES (please choose one)

Slow Cooked Pork Belly

Potato cake, black pudding bon bon, roasted pumpkin, sage infused gravy

Slow Roasted 28 Day Matured Beef Rump

Celeriac purée, roasted root vegetables, rich beef jus

Herb Roasted Free Range Chicken Breast

Almond potato mash, shallot purée, seasonal vegetables, chive cream sauce

Herb Roasted Pork Loin

Pork rillettes, leek and potato terrine, roasted carrot, greens, pork jus

Braised Welsh Lamb

Sweet garlic potato mash, smoked bean casserole, kale, heritage carrots, lamb jus

Confit Duck

Juniper and thyme scented, mustard mash, roasted root vegetables, Madeira sauce, caramelised hazelnuts

DESSERTS (please choose one)

Cookies and Cream Cheesecake

Fudge crumble, bourbon chocolate sauce

Eton Mess

Raspberry coulis, crushed meringue, berries

Dark Chocolate Truffle Torte

Trio of textured raspberries: freeze dried, foam and gel

Lemon Crunch Panna Cotta

Lemon and biscuit infused, filled with an apricot and lemon sauce

CHEESE

Welsh Cheese Platter

A selection of Welsh cheese including Caerphilly, Perl Las, Perl Wen, Black Bomber Cheddar and Y Fenni served with grapes, celery, dried fruit, oat cakes and chutney (Supplement per person applies)

OPTION 2

STARTERS (please choose one)

Smoked Trout

Horseradish panna cotta, cucumber ribbons, watercress gel

Beetroot Cured Salmon

Pea shoot and sweetcorn salad, lemon jelly, crab beignet, creamed horseradish

MAIN COURSES (please choose one)

Slow Cooked Beef Rump

Wild mushroom and shallot tart, truffle mash, greens, red wine gravy

Duet of British Beef

Roasted sirloin with steak and ale pie, seasonal vegetables, caraway potatoes, red wine gravy

Slow Roasted Rump of Welsh Lamb

Heritage carrots, greens, potato fondant, red wine and thyme sauce

Tenderloin of Rare Breed Pork with Chorizo

Parsnip purée, baby leek, butternut squash, crackling, caramelised apple, sherry vinegar jus

DESSERTS (please choose one)

Pressed Berry Pudding

Chantilly cream, passion fruit, white chocolate

CHEESE

Welsh Cheese Platter

A selection of Welsh cheese including Caerphilly, Perl Las, Perl Wen, Black Bomber Cheddar and Y Fenni served with grapes, celery, dried fruit, oat cakes and chutney (Supplement per person applies)

Hoi Sin Duck Salad

Cold roasted duck breast, Asian plum chutney, shredded duck salad, cucumber and rice wine vinegar dressing

Smoked Ham Hock and Spelt

Pickled anchovies, golden beetroot, satsuma cells, sun-blushed tomatoes, garden herbs

Beetroot and Goat's Cheese

Candied walnuts and pumpkin seeds, pickled watermelon, onion textures

Roasted Free Range Chicken

Stuffed with wild mushroom, chive potato cake, asparagus, roasted carrots, light Madeira jus

Herb Marinated Rack of Lamb

Carmarthen ham crumbs, spiced lamb faggot, sautéed greens, natural lamb jus (Supplement per person applies)

Duet of British Beef

Roasted fillet with steak and ale pie, seasonal vegetables, caraway potatoes, beef and red wine reduction (Supplement per person applies)

Raspberry and Vanilla Cheesecake Dome

Raspberry foam, vanilla custard, chocolate

Black Forest Chocolate Cup

Kirsch cream, dark chocolate, cherry gel





OPTION 3

STARTERS (please choose one)

Perl Las Panna Cotta

Mild Welsh blue cheese, pepper relish, fennel and walnut salad, black pepper crackers

Black Mountains Smokery Salmon

Gentleman's relish, beetroot cured salmon tartar, balsamic caviar, lemon gel, sourdough bread

Cured Salmon

Gin and cucumber jelly, pumpernickel crumbs, lemon crème fraîche

Ham Hock and Truffle Press

Apple and fig chutney, rye bread crisps

MAIN COURSES (please choose one)

Roasted Corn Fed Chicken

Filled with pancetta chicken farce, flavoured with truffle oil, chive potato cake, sautéed asparagus and assorted mushrooms, Madeira jus

Duet of Welsh Lamb

Roasted loin of lamb, confit lamb with herb crust, purple potatoes, roasted root vegetables, celeriac mash, rosemary reduction

Roasted Sirloin of British Beef

Confit shin, spring onion chorizo champ, pearl barley and vegetable cassoulet

Loin of Brecon Venison Terrine

Braised beer buckwheat, spiced pear, artichoke, green beans, carrot, spiced apple jus

Fillet of Sea Bass

Leek potato cake, fricassée of peas and beans, asparagus, tomato and chervil butter sauce

Herb Marinated Rack of Lamb

Carmarthen ham crumbs, spiced lamb faggot, sautéed greens, natural lamb jus (Supplement per person applies)

Duet of British Beef

Roasted fillet with steak and ale pie, seasonal vegetables, caraway potatoes, red wine gravy (Supplement per person applies)

Fillet of British Beef

6oz roasted fillet with herbs, garlic cream potatoes, seasonal vegetables, cognac sauce (Supplement per person applies)

DESSERTS (please choose one)

Lemon Meringue

Candied peel, Limoncello and Welsh honey curd, lime quenelle

Chocolate and Orange Ingot

Dark chocolate truffle mousse set on a base of vanilla biscuit, filled with orange purée, berry compote, orange caramel gel

Rhubarb and Custard Sphere

Rhubarb mousse with a centre of vanilla custard and rhubarb compote, dipped in chocolate, served on a ginger biscuit, custard gel, raspberries

CHEESE

Welsh Cheese Platter

A selection of Welsh cheese including Caerphilly, Perl Las, Perl Wen, Black Bomber Cheddar and Y Fenni served with grapes, celery, dried fruit, oat cakes and chutney (Supplement per person applies)

OPTION 4

STARTERS (please choose one)

White Crab Panna Cotta

Coriander and lemon crème fraîche,
rye bread croutes

Porcini Mushroom Frittata

With fine green bean and hazelnut gremolata

Smoked Duck Breast

Pear and vanilla purée, baby leaves

Trio of Salmon

Smoked salmon mousse, beetroot marinated
salmon, spiced hot smoked salmon tian,
lemon gel, micro cress

MAIN COURSES (please choose one)

Roasted Breast of Guinea Fowl

Sautéed kale, shallot purée, château potatoes,
thyme gravy

Pan Fried Sea Bass with Green Masala

Soft shell crab in Bombay panko crust, warm
saffron potato salad

Whole Roasted Fillet Beef

Braised beef croquette, buttermilk and
horseradish mash, braised spring greens, red
wine sauce

Duet of Lamb

Herb roasted rack and confit lamb shepherd's
pie, gratin dauphinoise, roasted root vegetables,
lamb jus

Fillet of British Beef Wellington

Baked in wild mushroom duxelle and puff pastry,
seasonal vegetable, potato, port wine glaze
(Supplement per person applies)

Fillet of British Beef

6oz roasted with herb crust, garlic cream
potatoes, seasonal vegetables, cognac sauce
(Supplement per person applies)

DESSERTS (please choose one)

Peach Bellini Sphere

Soft centre of peach and champagne, enveloped
in peach mousse, covered in white chocolate and
set on a chocolate coated cinnamon cookie base,
red berry and honeycomb salad

Strawberry and Cream Bar

Strawberry mousse with white chocolate truffle,
strawberry gel and vanilla shortbread

Tropical Fruit Mousse

Passion fruit and mango mousse with apricot and
lemon soft centre, sat on a layer of spiced cake,
blueberry gel, lychee foam, raspberry macaroon

Dark Chocolate and Hazelnut Sphere

Hazelnut mousse with caramel and praline
soft centre, dark chocolate and hazelnut
coating dusted with gold powder, vanilla cream,
almond custard

CHEESE

Welsh Cheese Platter

A selection of Welsh cheese including Caerphilly, Perl Las, Perl Wen, Black Bomber Cheddar and Y Fenni
served with grapes, celery, dried fruit, oat cakes and chutney (Supplement per person applies)

DRINKS

Mineral water

from £3.75

House wine, red or white

from £17.00

Champagne

from £41.67

ALL prices are per bottle and exclude VAT

