

DINNER MENU

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

STARTER (please choose one)

SF **Welsh Perl Las Cheese Croustis**
(V,D,G,N,E,S,SD)

Mild Welsh fried blue cheese, red pepper gel, pickled fennel, spiced beetroot relish and walnut salad, poached pear

Hot and Sour Duck Salad

(Se,SD,G,S,E)

Cold roasted duck breast, shredded duck, crisp noodles, rice wine vinegar dressing

SF **Confit Chicken Terrine**
(G,SD)

Layered chicken, dried fruit and duck liver terrine, apple and fig chutney, rye bread crisps

SF **Smoked Citrus Cured Salmon**
(D,F,SD)

Whipped crème fraiche mousse, lime gel, avocado purée, herb tapioca and orange, fine herbs

MAIN COURSES (please choose one)

SF **Fillet of Sea Bass**
(F,SD,D,S)

Leek potato cake, fricassee of beans and smoked bacon, asparagus mousse, chervil butter sauce

Roasted Corn Fed Chicken Roulade

(D,SD)

Filled with chanterelle mushroom farce, wrapped in Welsh cured ham, truffle potato terrine, sautéed asparagus and mushroom purée, confit tomato Madeira jus

Sweet Cured Roasted Rump of Welsh Lamb
(SD,D)

Pressed cumin lamb belly, spiced honey and swede purée, heritage carrots, greens, leek potato cake, red wine and thyme sauce

Roasted Sirloin of Welsh Beef

(SD,D,E,G)

Beer braised beef shin pie, truffle and Parmesan mashed potato, herb roasted carrot and Savoy cabbage, lemon thyme jus, parsley oil

Duet of Welsh Beef

(D,SD,G,S,E)

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

Herb Marinated Rack of Lamb

(SD,G,D)

Carmarthen ham crumbs, spiced lamb faggot, sautéed greens, pressed potato, natural lamb jus

Fillet of Welsh Beef Wellington

Wild mushroom and spinach duxelles topped with puff pastry, seasonal vegetables, potato, Port wine glaze



DESSERT (please choose one)

Chocolate and Orange Ingot

(V,G,D,E,S,SD)

Orange gel, chocolate soil, mandarin sorbet

SF Black Forest (V,S,D,G,SD,E)

Kirsch cream, dark chocolate, cherry gel and Greek yoghurt, chocolate crèmeux

SF Lemon Curd (V,G,E,D,SD)

Set lemon curd on sweet pastry, blueberry compote, poppy seed cream, shortbread crumbs

Dark Chocolate Fondant (V,D,G,S,E)

Dark Belgian chocolate fondant, raspberries, coffee cream

CHEESE

SF Welsh Cheese Platter

(V,D,G,C,S,Se,Mu)

£8.54 +VAT supplement per person applies

A selection of Welsh cheese including Caerphilly, Perl Las, Perl Wen and Black Bomber Cheddar, served with grapes, celery, dried fruit, crackers and chutney

SF Super Food Vegan

Vegan

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg,

(F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery,

(Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

