

CORNERSTONE MENU

Hand Crafted Breads,
artisan Butter & Sea Salt

ENTRÉE

Curried Parsnip Soup with
Onion Bhaji and Coriander

Roasted Vine Tomato & Red
Pepper Soup with Welsh Goat's
Cheese Croute and Basil

Wild Mushroom Risotto with
Hazelnuts and Watercress

Smoked Wye Valley Salmon

Crayfish with Grapefruit &
Tomato Salsa, Avocado & Lime
Purée and Coriander Salad

Cream of White Onion Soup with
Caerphilly Cheese Fritters and Sage

Confit Duck Leg with Orange
& Fennel Salad and Croutons

Potted Ham Hock with Parsley,
Pickled Shallots, Sourdough
and Piccalilli Dressing

Welsh Goat's Cheese Salad with
Beetroot, Pine Nuts and Rocket

MAIN COURSE

Roast Sirloin of Beef with Roast
Potatoes, Confit Onions, Yorkshire
Pudding and Rich Roast Jus

Fillet of Beef * with Fondant
Potato, Spinach and Red Wine Jus

Slow Roasted Pork Belly with
Black Pudding Hash, Apple
and Welsh Cider Cream

Chicken Supreme - Chicken
Leg Beinget with Roast Potatoes
and Garlic & Thyme Jus

Roasted Rump of Lamb with
Colcannon Potato Slice, Lamb
Shoulder Faggot and Rosemary Jus

Gnocchi with "Black
Bomber" Cheddar (v)

Roasted Butternut Squash
with White Onion Veloute
and Crispy Sage

Mediterranean Vegetable
Stuffed Pepper (v) with Sauté
Potatoes, Cous Cous, Herbed
Crumb and Provençale Sauce

DESSERT

Café Latte Crème Brulée with
Home Baked Biscotti

Pistachio Cheesecake with
Honey and Watermelon

Orange Panna Cotta with
Orange Purée and Basil

Pear & Almond Tart with Penderyn
Whiskey Crème Anglaise

Tarte au Citron with
Raspberry and Mint

Sticky Toffee Pudding with
Vanilla Ice Cream

Chef's Trio of Chocolate Desserts*

Welsh Cheese Plate: Selection of
Welsh Cheeses, Celery, Grapes,
Onion Chutney and Biscuits

** Restricted Numbers On
Private Dining Menus*

