



Sample Dinner Menu



Appetiser

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**Brixham Crab Cocktail** pink  
grapefruit segments &  
dressing

**Lamb 'Hot Pot' Terrine**  
home pickled cabbage, beetroot puree, lamb jus

**Per Las Salad (V)**  
Welsh blue cheese, pickled pear, pine nuts, pear dressing

**Sesame Crusted Salmon**  
flash fried, Asian coleslaw and dressing, crispy wontons

**Butternut Squash and Ginger Veloute (V)** pesto dressing,  
stone-baked bread

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Trio of Fish
pan-fried John Dory, roasted scallop, seabass en crouete, lobster sauce

Rump of New Season Lamb
puy lentils, ratatouille sauce

Duo of Anglesey Pork
slow cooked belly, pan roasted loin, crackling, pickled apple puree, spiced jus

Welsh Beef Fillet (£6.50 Supplement)
pan-fried fillet, mini steak pudding, pea puree, fondant potato

Wild Mushroom Risotto (V)
Parmesan shavings, truffle oil, green salad

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**Pre-dessert** raspberry  
and white wine jelly

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Melting Chocolate Fondant
orange sorbet, caramelised orange and Cointreau segments

Black Cherry Crème Brulee red berry
coulis, cinnamon shortbread

Rose Petal Ice Cream tuile
basket, cardamom roasted peaches

Confit Apple Mille Feuille apple
sorbet, blackberry puree

Welsh Cheeses (£2.95 supplement) celery, apple,
grapes, biscuits and chutney

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**Cafetiere Coffee or Tea with Petit Fours £2.95 per person**