



COUNTRY HOUSE HOTEL

Sample Dinner Menu

Starters

Carpaccio of beef with mille fille crispy onion and parmesan, grain mustard dressing

Cream of celeriac veloute, truffle oil

Smoked haddock and garden herb risotto with soft poached egg, spinach cream sauce

Terrine of local game birds, toasted orange brioche, fig puree, sticky game jus

Mains

Pan fried chicken supreme with vegetable and wild mushroom spring roll, potato puree, pea cream sauce

Roast breast of duck with honey roast vegetables, duck liver hash brown, duck jus

Duo of pork, pan fried fillet and braised belly with fondant potato, puy lentil and shallot casserole

Pan fried fillet of salmon with saute vegetable mille feuille, caper and chive buerre blanc

Sweets

Plum tartin with apricot and star anise coulis, almond ice cream

Natural yoghurt and maple syrup parfait, confit of local berries, short bread biscuit

Dark chocolate mousse with cinnamon and orange poached pear, malt ice cream

Selection of Welsh cheeses

£30.00 per person