

Spring Dinner Function Menu Valid from 1st April - 30th June 2012

Our function menus are created by our head chef, Grady Atkins using the best seasonal produce. We are passionate about Welsh food and modern British cooking.

Two Courses for £25.00
Three Courses for £29.00

Starters

Fresh Asparagus Soup
pea & broad beans - fresh curd cheese

Grilled Endive Salad
duck confit - candied walnuts - red onion

Fresh Brixham Griddled Mackerel Nicoise

Main Course

Miso Marinated Cod
coriander - bok choy - sesame oil mash

Roasted Label Anglaise Chicken
field mushroom cream sauce - Boulangere potatoes

Leek and Caerphilly Tart
beetroot & lentil vinaigrette

Desserts

Baked Hazelnut Cheesecake
rum 'n' raisin ice cream

Chocolate 'Boca Negra'
dark chocolate orange sauce

Selection of Welsh Cheeses
biscuits and preserves

Sides

Buttered and minted new potatoes
Selection of seasonal greens

£2.00 per person

£2.50 per person

Head Chef : Grady Atkins

