

Winter Dinner Function Menu Valid from January 14th - 31st March 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

Jerusalem Artichoke Veloute
rosemary croutons

Black Mountain Smoked Trout
tartare garnish - cream cheese mousse

Chicken Liver Parfait
toasted brioche

Main Course

Beef Bordelaise
braised - horseradish potatoes - red wine jus

South Coast Cod
mussel & saffron vinaigrette

Vegetable Cassoulet
root vegetables and mushroom

Desserts

Ginger & Stout Sponge
buttermilk custard

Dark Chocolate Terrine
vanilla ice cream

Selection of Welsh Cheeses

Sides

Buttered and minted new potatoes
Selection of seasonal greens

£2.00 per person
£2.50 per person

Head Chef : Grady Atkins

