

GOLD EDITION

DINING

ESTD  2020

PICKLED

PUMPKIN



GOLD EDITION



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PRICING

Canapés Packages Starting From: **£20**

2 Courses - **£65**

3 Courses - **£80**

4 Canapés - 2 Courses - **£80**

4 Canapés - 3 Courses - **£100**

Pricing Based on a Per Person Basis | Prices include VAT

Guests - 15 & Below

Please Choose a Protein Option & a Vegetarian
(If Required Per Course), Choose One Dessert

Guests - 15 & Above

Please Choose a Selection of Two Protein Dishes & a
Vegetarian (If Required) Per Course, Choose Two Desserts

Minimum of 6 Guests

If Less Than 6 Guests a Service Charge of **£250** Will Be Added.



GOLD EDITION

CANAPES

HOT

Pomme Anna, Caviar, White Miso
Welsh Beef, Wasabi Aioli, Black Garlic
Scallop & Parma Ham
Polenta Crusted Prawns, Mustard & Herb Mayonnaise
White Truffle, Aged Parmesan Arancini, Confit Garlic | V
Jerk Duck, Burnt Pineapple, Filo
Crispy Pork Belly, Crackling, Miso
Beef Carpaccio, Parmesan, Tapioca
BBQ Lobster Mac 'N' Cheese
Crab Toast, Yuzu, Sesame

COLD

Tuna & Sesame Tartare, Brick Pastry Tart
Pate, Onion, Brioche
Salmon Sushi, Pink Ginger, Avocado
Lobster Taco, Pico De Gallo, Sour Cream
Gin Cured Salmon, Squid Ink, Caviar
Artichoke, Truffled Brie, Honey | V
Mushroom, Celeriac, Sourdough | V
Beetroot, Goat's Cheese & Pine Nut Crispbreads | V



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A TASTE OF WALES

TO START

Welsh Black Beef Carpaccio, Truffle & Parmesan, Crispy Shallots
Crispy Duck, Carmarthen Black Garlic, Pickled Plum, Hazelnuts
Severn & Wye Smoked Salmon Tartare, Potato Rosti, Pickled Shallot, Dill Emulsion
Laverbread Ravioli With Roasted Onion Stock & Welsh Beach Vegetables | V
Twice-Baked Hafod Cheddar Soufflé, Caramelised Onion Puree, Truffle Honey | V

MAIN COURSE

Maple Brushed Welsh black Fillet, Bone Marrow & Braised Shin Cottage Pie, Broccoli, Pea & Horseradish, Jus
24 hour Braised Pork Belly, Black Pudding Puree, Smoked Cerwyn Croquette. Cavolo Nero, Apple & Gwynt Y Draig Cider Jus
Duo of Lamb, Gower Salt Marsh Lamb Rump, Herb Crusted Breast, 'Cauliflower Cheese', Baby fondant, Lamb Jus
Corn Fed Monmouthshire Chicken, Truffle & Wild Mushroom Ragout, Braised Leeks, Pomme Anna, Madeira Sauce
Glamorgan Wellington, Rarebit Potato Gratin, Braised Leeks, Vegetable Jus | V

FOR THE TABLE

Locally Sourced Seasonal Greens | V
Leek Gratin with Caerphilly Crumble | V

DESSERTS

Wye Valley Rhubarb & Custard Pannacotta, Gingerbread Granola, Rhubarb Ice Cream | V
Warm Welsh Cake Souffle, Earl Grey Sorbet | V
Penderyn Whisky & Dark Chocolate Delice, Hal Mon Sea Salt Caramel, Almond Creme Fraiche Sorbet | V
Aberfalls Orange Marmalade Gin Tart, Orange Textures. | V
Welsh Cheeses For The Table. Quince, Chutney, Artisan Wafers

LEG





GOLD EDITION

TRADITIONAL

STARTERS

King Crab Cakes, Cucumber Cerviche, Wasabi Caviar, Watercress
Confit Chicken Terrine, Mushroom, Tarragon, Truffle
Saffron Risotto, Charred Endive, Nasturtium | V
Parmesan Polenta, White Truffle & Mushroom Ragu | V
St Ives Mackerel, Pickled Rhubarb, Pistachio, Watercress Pesto
Crab XO Taco
Beetroot, Apple, Horseradish, Curd | V

MAIN COURSE

Corn Fed Chicken, Herb Thigh, Celeriac, Morels, Broth
Beef Wellington, Truffled Potato, Heritage Carrots, Rosemary Jus
Aged Treacle Fillet, Beef Fat Hispi Cabbage Porcini Mushroom, Bordelaise Jus,
Pork, Celeriac Tart. Warm Salad Of Pumpkin Seed & Tenderstem.
Baked Cornish Hake fillet, Langoustine Tortellini, Bisque, Sea Herbs
Dry Aged Lamb, Smoked Goats Curd, Wye Valley Asparagus, Broad Bean, Black Garlic, Olive Jus
Leek, Carphilly & Cauliflower Wellington, Rarebit Gratin, Baby Leeks, Penderyn Sauce | V
BBQ Hispi Cabbage, Miso, Goma Dressing | VE

FOR THE TABLE

Locally Sourced Seasonal Greens | V
Leek Gratin with Caerphilly Crumble | V

DESSERT

Doughnuts, Pear Jam, Crème Fraiche, Olive Oil | V
Bourbon Vanilla Mousse, Honeycomb, Hazelnuts, Olive Oil | V
Cappuccino Panna Cotta, Bourbon & 54% Chocolate Biscotti | V
Dark Chocolate, Orange, Pedro Ximenez | V
Almond Cheesecake, Kirsch, Black Cherry | V
Cheese For The Table, Artisan Wafers, Chutneys, Grapes & Celery | V



TASTE OF UK

Welsh Beef

Mini Welsh Beef Yorkshire Pudding, Wasabi Aioli, Black Garlic

Scottish Salmon

Cured Salmon Tartare, Smoked Salmon Mousse, Dashi Jelly, Salmon Skin Crisp

Cornish Crab

Crab & Scallop Tortellini, Dill & Caviar Cream Sauce, Salty Fingers

Dry Aged Welsh Beef

Dry Aged Beef Fillet, Black Garlic Purée, Pea & Broad Bean Stuffed Jersey Royal, Whiskey & Port Jus

Elderflower

Lime Posset, Green Apple Granita | V

Cheesecake

White Chocolate & Almond Cheesecake, Poached Rhubarb, Stem Ginger Ice Cream

TASTE OF ASIA

Korean Fried Chicken

Vodka Battered Fried Chicken, Gochujang Glaze

Prawn Tempura & Gyoza

Citrus Soy

Hainan Chicken & Rice

Poached Chicken Breast, Chicken Rice, Chilli & Garlic Sauce, Spring Onion & Ginger, Sweet Soy

Oxtail Massaman Curry

Braised Oxtail Cooked in a Coconut & Peanut Curry Sauce, Potatoes & Jasmine Rice

Coconut Mango Rice Pudding

Coconut Rice Pudding, Mango Compote & Vanilla,

Black Sesame & White Chocolate Macarons

Almond Macarons With a White Chocolate & Toasted Black Sesame Ganache



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