



Laying up supper 24th October

£50 per person

Starters

- Smoked Mackerel, Beetroot, Horseradish Crème Fraiche, Apple Gel
- Crispy Confit Pork Belly, Apple puree, Celeriac remoulade, Black Pudding
- Stilton & Walnut Pate, Wild mushroom Duxelle, Onion Ketchup, Toast

Mains

- Pan-Roasted Sea Bass
Saffron & lemon crushed potatoes, buttered tenderstem broccoli, roasted fennel, mussel & Bisque, herb oil
- Chicken Ballotine
Wild mushroom & thyme mousse, Chicken Skin Butter Mash, Glazed Baby Onions, Bourginion Sauce
- Butternut Squash Ravioli
beurre noisette, Parmesan cream, roasted hazelnuts, crispy sage & balsamic pearls

Desserts

- Bara Brith Sticky Toffee pudding, Halen Mon Caramel, Tuille, Clotted Cream Ice Cream
- Apple Parfait, Blackberry compote, Cinnamon & Almond Crumble
- Cheese Board – Three Welsh Cheese, Quince, Fig Chutney, Crackers