



COED-Y-MWSTWR

HOTEL

TABLE D'HOTE 1

£32.95 per person

STARTERS

Butternut squash soup

Cumin crème fraîche

Ham hock terrine

Apricot and vanilla puree, walnut bread

Duo of salmon

Home cured gravalax and hot smoked mousse

Pea and watercress

Mozzarella & cherry tomato salad

Aged balsamic reduction, micro basil

MAINS

Slow braised beef shin

Horseradish creamed potato, red wine reduction

Corn fed chicken breast

Savoy cabbage, parsnip and madeira sauce

Fillet of hake

Ratatouille, fricassee, basil oil

Roasted provencal vegetables

Layered with mozzarella sat on pesto mash

DESSERT

Lemon crème brûlée

Sable biscuits and candied citrus peel

Coffee and kahula tart
Baileys cream, raspberry puree

Steamed chocolate pudding
Crème anglaise

A tasting of welsh cheeses
Biscuits & grapes

Coffee and homemade fudge

GF: Gluten Free

V: Vegetarian

All menus are example menus and are subject to changes. Should you have any dietary requirements, please inform a member of the team as not all ingredients can be listed. Detailed allergen information is available upon request