



The Manor

To Start:

Heritage Tomato Salad

Bloody Mary, Buffalo Mozzarella (v)

Peppered Mushroom Soup

Oven Baked Truffle Oil Croutons (v)

Surf & Turf

Baby Squid, Slow Cooked Pork Belly, Baby Carrots

Ham Hock Terrine

Welsh Rarebit Topping, Piccalilli, Bread Wafers

To Follow:

Welsh Black Dry Aged Ribeye Steak

Triple Cooked Chips, Balsamic Tomato, Field Mushroom,
Brandy and Peppercorn Sauce

Pan Roasted Lamb Rump (served pink)

Dauphinoise Potatoes, Purple Sprouting Broccoli, Rosemary Garlic Sauce

Seabass Fillet

Pea & Parmesan Risotto, Parmesan Crisps

Wild Mushroom and Spinach Velouté Style Wellington

Saffron Potatoes, Courgette Noodles, Parmesan (v)

Chargrilled Mediterranean Vegetables Terrine

Soft Herb Polenta, Tofu Chips (v)

Puddings:

Belgian Chocolate Molten Lava Cake

Coco Tuile, Raspberry Sorbet (v)

Rhubarb & Custard Tart

Poached Rhubarb & Jelly, Vanilla Custard
Sable Biscuit, Rhubarb Crumble Ice Cream

Sticky Toffee & Date Pudding

Butterscotch Sauce, Vanilla Ice Cream

Perl Las, Perl Wen & Caerphilly Cheeseboard

Quince Jelly, Crackers, Grapes & Celery (to share) (v)

Includes tea and coffee with treats

£40 per person