

Gellifawr

GWERNEN

STARTERS

Wild mushroom risotto served with a parmesan crisp & Truffle oil (gf)

Slow roasted garlic and thyme Pork belly
served with crushed peas and crispy black pudding (gf)

Baked scallops served with cauliflower puree, samphire and Carmarthen ham crisp (gf)

Crab cakes with a chilli and lime sauce

MAINS

Fillet of Welsh Beef, fondant potato, thyme roasted baby vegetables and a red wine jus (gf)

Rump of Lamb, parsnip puree, buttered greens and a redcurrant jus (gf)

Red pepper and Halloumi tartlet with green pesto and a wild rocket and pine nut garnish

Lemon and parmesan crusted Halibut with colcannon mash, heritage carrots, beurre blanc (gf)

DESSERTS

Hot chocolate fondant with raspberry sorbet (gf)

Trio – lemon meringue, dark chocolate orange torte, prosecco sorbet

Vanilla crème brulee served with all butter shortbread

Passionfruit pavlova served with a mango sorbet (gf)

(choice of 2 – pre order required)