



# GWERNEN

## STARTERS

Rump Steak With Chimichurri Sauce Served On Wild Leaves

Baked Cod With Curried Vegetables Served With A Coconut & Lime Sauce

Slow Roasted Garlic & Thyme Pork Belly Served With Crushed Peas & Crispy Black Pudding

Mediterranean Vegetable & Walnut Pate Served On Croutes With Onion Marmalade

## MAINS

12 Hour Roasted Beef Short Rib With Spinach & Mushrooms & Parmentier Potato

Red Pepper & Halloumi Tartlet With Green Pesto, Wild Rocket & New Potatoes

Grilled Salmon Fillet With Roasted Carrots, Feta Potatoes & Beetroot Dill Puree

Duck Breast Served with Bean Cassoulet, Cherry Jus & Krispy Kale

## DESSERTS

Hot Chocolate Fondant With Raspberry Sorbet

Vanilla Creme Brûlée Served With Homemade All Butter Shortbread

Coconut Panacotta With Rum & Pineapple

Prosecco Jelly With Raspberry & Italian Meringue