



Summer Feasting Menu 2025

All dishes are subject to availability

Snacks

Bread and Butter

Cockle Croquettes

Pembrokeshire Rock Oysters

Crispy Pig Skin and Ketchup

Grilled Caws Teifi Halloumi, Bynea
Honey and Pickled Red Chilli

Olives

To Start (please choose 2 dishes for the party)

Chicken Liver Parfait, Peach and
Ginger Chutney, Toasted Brioche

Potted Car-y-Mor Crab and Grilled
Flatbread

Grilled French Beans, Romesco
Sauce and Heritage Teifi

Beetroot, Walnut and Brefu Bach

Steak Tartare

Breaded Plaice and Tartare Sauce

Potted Pork and Pickled Red
Cabbage

Mussels, Leeks and Laverbread

Mains (please choose 2 dishes for the party)

Grilled Forerib, Chips and
Peppercorn Sauce

Braised Lamb, Courgette, Saffron
and Mint Sauce

Baked Hake, Fennel, Green Sauce and
Pickled Chilli

Crispy Pork Belly, Pardina Lentils,
Mustard and Apple

Steak Pie and Horseradish, Mash and
Greens

Chicken and Pancetta Pie, Mash and
Greens

Fish Pie and Greens

Sides

Greens

Chips

Green Salad

Welsh Rarebit

Afters (please choose 2 dishes for the party)

Chocolate Pave, Honeycomb,
Crème Fraîche

White Chocolate, Honey Choux
Bun and Caramel Sauce

Vanilla Panna Cotta and Poached
Pear

Pavlova

Syrup Steamed Sponge and
Custard

Trifle

Olive Oil Parfait

Raspberry Mousse and
Shortbread

Cheese, Crackers and Apple
Butter

Bara Brith and Heritage Teifi