



## Spring Feasting Menu

\*\*\*All dishes are subject to availability\*\*\*

### Snacks

Bread and Butter

Cockle Croquettes

Pembrokeshire Rock Oysters

Olives

Grilled Caws Teifi Halloumi and  
Green Chilli Jam

### 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 Asparagus, 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, Mash and Mint  
Sauce

Baked Hake, Fennel, Green Sauce and  
Pickled Chilli

Crispy Pork Belly, Pardina Lentils,  
Mustard and Wild Garlic

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 and Hazelnut Terrine,  
Crème Fraîche

Honey Choux Bun and  
Chocolate Sauce

Vanilla Panna Cotta and Poached  
Pear

Pavlova

Syrup Steamed Sponge and  
Custard

Trifle

Olive Oil Parfait

Cheese, Crackers and Apple  
Butter

Bara Brith and Heritage Teifi