



Feasting Menu Late Spring 2024

All dishes are subject to availability

Snacks

Bread and Butter	Pembrokeshire Rock Oysters	Ortiz Anchovies
Cockle Croquettes	Olives	Crispy Pig's Skin and Ketchup

To Start (please choose 2 dishes for the party)

Whipped Chicken Livers, Pear and Ginger Chutney	Steak Tartare	Potted Pork and Pickled Red Cabbage
Potted Car-y-Mor Crab and Grilled Flatbread	Gower Asparagus, Romesco and Heritage Teifi	Mussels, Leeks and Laverbread
Beetroot, Walnut, Spring Onion and Brefu Bach	Breaded Plaice and Tartare Sauce	Grilled Lamb Heart, Radicchio, Red Onion and Anchovy

Mains (please choose 2 dishes for the party)

Grilled Sirloin/Forerib, Chips and Peppercorn Sauce	Crispy Pork Belly, Pardina Lentils, Mustard and Apple Sauce	Beef Pie and Horseradish, Mash and Greens
Braised Lamb, Mash, Mint Sauce and Red Currant Jelly	Grilled Chicken, Chicken Fat Roasties and Aioli	Chicken and Pancetta Pie, Mash and Greens
Baked Hake Shoulder, Fennel, Green Sauce and Pickled Chilli	Grilled Mackerel and Laverbread Vinaigrette	Lamb, Leek and Laverbread Pie, Mash and Greens

Sides

Greens	Green Salad	New Potatoes
Chips	Welsh Rarebit	

Afters (please choose 2 dishes for the party)

Chocolate and Hazelnut Terrine, Crème Fraiche	Blood Orange Steamed Sponge and Custard	Cheese, Crackers and Apple Butter
Honey Choux Bun and Chocolate Sauce	Gooseberry Trifle	Bara Brith and Heritage Teifi
Yoghurt Cream and Poached Pear	Olive Oil Parfait	
Pavlova (Seasonal Fruit)		