



# 3 Course Private Dining Menu

## Starters

Smoked haddock topped with Welsh rarebit on a homemade mini crumpet with champagne beurre blanc, pickled samphire

Snowdonia green thunder cheese souffle with micro-Waldorf salad V

Duck liver parfait, toasted homemade brioche, clementine gel, shallot chutney

## Mains

Pork fillet wellington, sticky barbeque pork rib, confit pork belly, charred apple sauce, creamed julienne of savoy cabbage, sprouts and smoked bacon, pork crackling, Orchard Gold cider and bone gravy

Pan roasted fillet of sea bream, mini roasted fondant potatoes, white crab meat beignet, crab bisque, samphire, tenderstem broccoli, lemon thyme herb oil

Homemade Caerphilly cheese and potato gnocchi, confit pumpkin, butternut squash and sweet potato velouté, wild mushrooms, toasted pumpkin seeds, crispy sage V

## Desserts

Chef's bara brith sticky toffee pudding, hot toffee sauce, vanilla bean ice cream V

Baked Merlyn and white chocolate cheesecake, cranberry jam, honeycomb V

Local cheese selection, homemade crackers, grape chutney V (£3 per person supplement)

*This 3 course dinner is £45 per person. Please make us aware of any dietary requirements or allergies in the party. A pre order is required 14 days before your chosen date and a 20% deposit is required to 'save the date' The final balance is then due 2 days before your event. Minimum parties of 8*

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