



# 5 Course Private Dining Menu

\*\*\*Parsnip and apple velouté with parsnip crisps\*\*\*

## Starters

Assiette of duck; Chef's oak and star anise smoked duck breast, poached duck egg and asparagus soldiers, crispy duck bacon, sweet plum ketchup

Snowdonia green thunder cheese souffle with micro Waldorf salad V

Smoked mackerel pate, pickled beets, horseradish aioli, crispy mackerel skin, beetroot focaccia

## Mains

48 hour forged stout braised short rib, beef cheek and smoked bacon bon bon, truffle mashed potato, roast celeriac puree, spinach, rosemary and honey glazed carrots, bone marrow and port jus

Pan roasted fillet of salmon, fondant potato, lobster bisque, lobster and scallop tortellini, tender stem broccoli, lemon and parsley oil

Pumpkin and sweet potato wellington, butternut squash rosti, whipped goats cheese, spinach, tenderstem broccoli, sweet potato and sage veloute V

## Desserts

Welsh lemon amber pudding with strawberry compote crumble V

Salted caramel centre chocolate fondant with vanilla bean ice cream V

Local cheese selection, homemade crackers, grape chutney V

\*\*\* Selection of homemade petit fours with coffee; grilled marshmallows, white chocolate and pistachio fudge,

mini lemon meringue pie bite \*\*\*

*This 5 course dinner is £65 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 6*

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