



Private Dining 7 Course Taster Menu

Parsnip and apple velouté, crispy parsnips and Parmigiano reggiano tuille

Caerphilly cheese and leek souffle with crispy leeks and leek oil

Oak smoked duck breast, duck liver parfait, mini pulled duck leg quail scotch egg, clementine gel and brioche soldier

Penderyn and treacle salmon gravalax, salmon and scallop tartar, scallop boudin, pickled beets and radish salad

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

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

Selection of homemade petit fours with coffee; grilled marshmallows, white chocolate and pistachio fudge, mini lemon meringue pie bite

This 7 course taster menu is £75 per person and is inclusive of full waiter service and set up. Seasonal vegetarian options are available on request. Please make us aware of any dietary requirements or allergies within the party. 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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