



TASTE  
OF WALES  
MENU

  
**RAFTERS**  
BAR AND RESTAURANT

# TASTE OF WALES MENU

Six Courses & Sommelier Selected Welsh Wines  
£80 per person

## STARTER

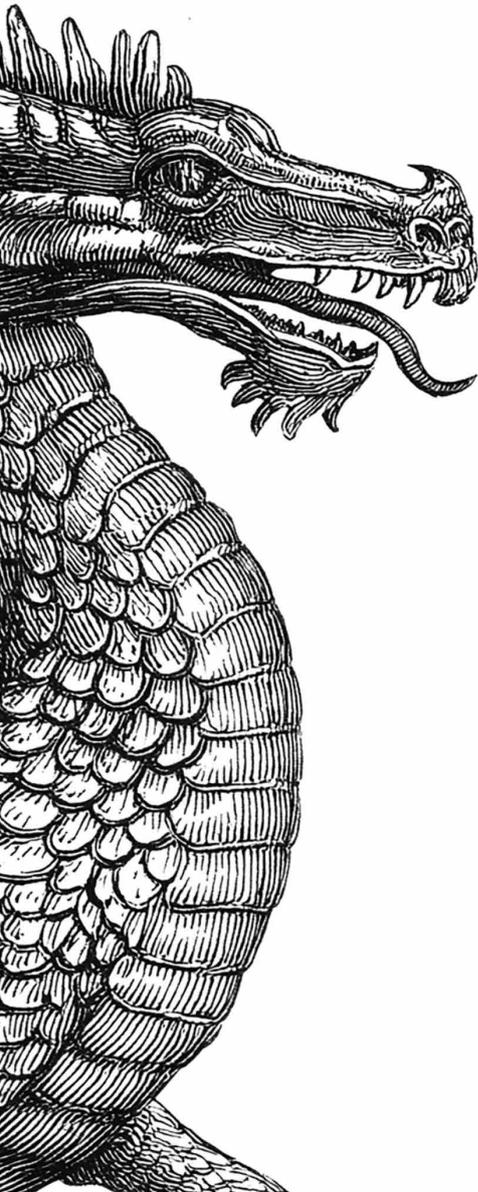
Pea and Wild Garlic Velouté  
Snow pea slaw  
(V,W)

*Paired with*  
*Velfrey Rhosyn Sparkling*  
(SD)

## FISH

Severn & Wye Smoked Salmon  
Horseradish cream, pickled apple  
and seaweed  
(F,D,E,MU)

*Paired with*  
*White Cariad Bacchus*  
(SD)



## MAIN COURSE

King Arthur's Excalibur  
Lamb Rump  
Lamb bonbon, spring peas,  
Pant-Ys-Gawn goat's cheese,  
mint granola, lamb jus  
(R,WN,W,B,O,A,P,SE)

*Paired with*  
*Red Llanerch Estate Rondo*  
(SD)

## DESSERT

Bara Brith Bread Pudding  
Celtic Manor Resort honey  
ice cream, toasted walnuts  
(V,W,D,E,WN)

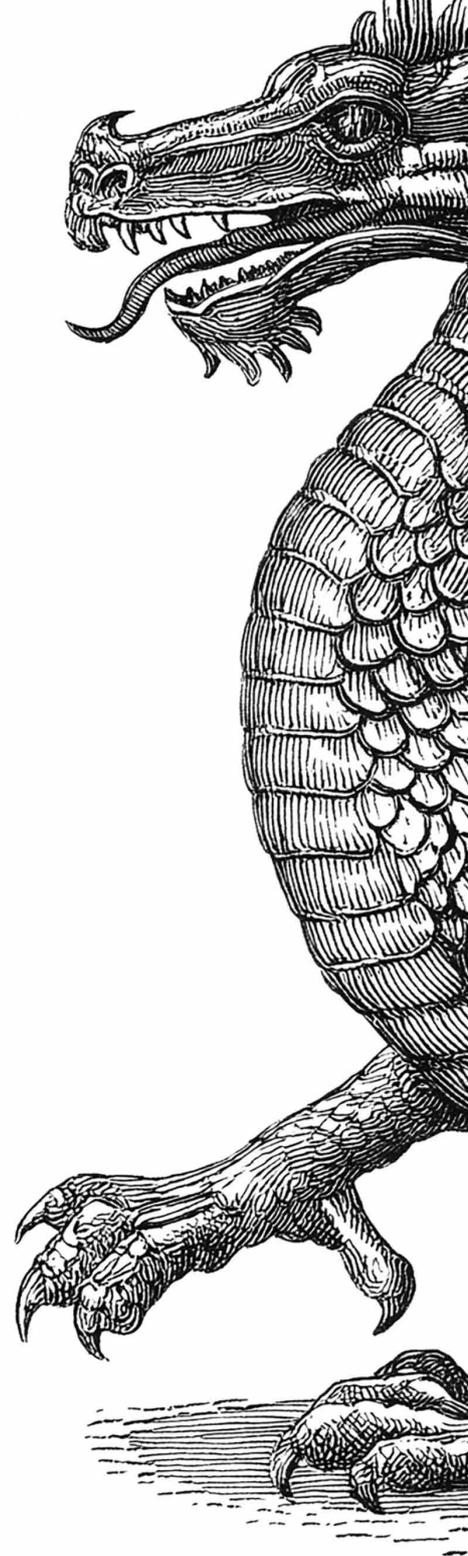
## CHEESE

Welsh Farmhouse Cheese  
Dragon mature cheddar and Perl Las,  
with Welsh mead apple and honey  
chutney, Welsh crackers,  
grapes and celery  
(V,W,D,E,WN)

*Paired with*  
*White Castle Vineyard Port, 1581*  
(SD)

## AFTER DINNER

Welsh Roasted Coffee  
or Welsh Brew Tea  
Handmade Welsh chocolates  
(V,D,S,SD)





A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🌿 Plant-based, (V) Vegetarian