

Mother's Day Lunch

Three courses - £54.00 per person

Starters

Pea Pancetta and Asparagus Tartlet (G,S,D,E,SD)

Crispy egg, mushroom ketchup

Duck Liver Parfait (G,N,S,D,E,SD)

Truffle butter, toasted brioche, hazelnuts, pickled mushroom, fruit chutney

Smoked Salmon Mousse (F,G,D,SD)

Welsh cured salmon, textures of beetroot, fennel, lime, mini toasts

Welsh Rarebit Topped Choux Bun (V,G,D,E,SD,Mu)

Poached egg, onion marmalade, spinach, truffle

Main Courses

Usk Valley Sirloin of Beef (G,D,E,SD,C)

Roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

Roasted Welsh Leg of Lamb (G,D,E,SD,C)

Roast potatoes, seasonal vegetables, braised lamb bonbon, rosemary jus

Spiced Monkfish (F,M,D,SD,C)

Smoked aubergine, potato pave, buttered leeks, mussel mouclade, potato crisp, caviar

Cauliflower Cheese Gnocchi (V,D,G,E)

Basil, roasted cauliflower, Gran Levante crisp, caramelised onion, toasted pine nuts

Desserts

Caramelised White Chocolate Mousse (V,G,S,D,E,SD)

Apple, muscovado, streusel, apple and cider sorbet

Lemon and Raspberry Meringue Tart (V,G,D,E)

Raspberry sorbet

Bourbon Vanilla Crème Brulée (V,G,S,D,E,SD)

Shortbread, blackberries

Welsh Cheese Platter (V,G,D,C,N,P)

Crackers, chutney, celery and grapes