



RYDER CUP 15TH ANNIVERSARY DINNER

26TH SEPTEMBER 2025

TO NIBBLE

Artisan Rosemary Focaccia

Welsh rapeseed oil and balsamic (V,W,SD)

MAIN COURSE

Welsh Beef Fillet

Mustard and herb crusted fillet with a mushroom and herb ragout, potato purée, roasted onion, spinach and truffle jus (D, MU,W,SD)

Or

Filo Parcel

Filled with Pant-Ys-Gawn goat's cheese, grilled potatoes, charred tenderstem broccoli, cream sauce (V,W,D,SD)

DESSERTS

Dark Chocolate and Sea Salt Mousse

Spiced soaked fruits, raspberry shard meringue (V,D,S,E)

After Dinner

Freshly Brewed Welsh Coffee and Tea

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