



RYDER CUP 15TH ANNIVERSARY DINNER

2ND OCTOBER 2025

TO NIBBLE

Artisan Rosemary Focaccia

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

STARTER

Chicken Liver Parfait

Orange gel, pickled carrot, sourdough,
winter leaves (W,SD,D,E)

Or

Rich Cream of Tomato Velouté Soup

Malted bread, textures of tomato and pumpkin seeds (V,W)

MAIN COURSE

Braised Welsh Beef Shin

Shallot mash, tenderstem broccoli, pancetta and pearl onion jus (SD,D)

Or

🌱 Beetroot, Roasted Onion and Plant-Based Feta Raviolo

Garlic, chilli and red peppers salsa, plant-based cheese (V,W,SD)

DESSERTS

Welsh Cake Sticky Toffee Pudding

Toffee sauce, clotted cream ice cream (V,W,D,E,SD)

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