STARTER

Roasted Butterbean and Parsnip Velouté Pickled red cabbage and beetroot sourdough (V.SD)

SECOND COURSE

Caramelised Cauliflower Risotto Butternut squash bhaji, saffron soya yoghurt (V,SD,S,G)

MAIN COURSE

Smoked Celeriac, Mushroom, Spinach and Tarragon Duxelles Wrapped in Filo Pastry Roasted garlic and potato terrine, carrot purée, wild mushroom jus (V,G,SD,S)

DESSERT

Dark Chocolate and Hazelnut Sphere Hazelnut mousse with caramel and praline soft centre, Hazelnut mousse with caramel and praline soft centre, lemon cream cheese, raspberries (V,D,N,G,S,E)

CHEESE

Selection of Welsh Cheese Artisan crackers, Celtic chutney, grapes, celery, pickled onions (V,G,D,C)

AFTER DINNER

Freshly Brewed Coffee and Tea Petits fours (V,S,D,N,E)

(V) Vegetarian. (G) Contains gluten. (D) Contains dairy/milk. (N) Contains nuts. (P) Contains peanuts. (E) Contains egg. (F) Contains fish. (Cr) Contains crustaceans. (M) Contains molluscs. (S) Contains soya. (C) Contains celery. (Mu) Contains mustard. (Se) Contains sesame seeds. (SD) Contains sulphur dioxide. (L) Contains lupin.