

Warm Honey Glazed Ham Hock Terrine with a Welsh made Piccalilli & Toasted Wholemeal Bloomer

Baked Camembert Cheese with Honey Roast Figs, Toasted Blinis and a Tomato & Caramelized Chutney

Sticky Garlic, Chilli and Vegetable King Prawn Stir Fry

Roasted Red Pepper and Tomato Soup with Garlic and Herb Croutons

Traditional Beef Wellington served with Dauphinoise Potato and a Rich Red Wine & Thyme Sauce

Pan Fried Halibut Topped with Cajun Crust served on a Bed of Bean and Quinoa Salad and Slow Roasted Cherry Tomato on Vine

Roast Chicken Wrapped in Parma Ham served with Asparagus, Mushroom & Per Las Risotto finished with Crispy Leeks & Truffle Oil

Red Thai Cauliflower and Sweet Potato Curry served with Wild Basmati Rice and Garlic and Coriander Naan Bread

Cherry and Dark Chocolate Panna Cotta served with Shortbread Biscuit

Sticky Toffee Pudding served with Custard

Selection of Ice Cream or Sorbet

Snowdonia Cheese Board with a Welsh Fig and Date Chutney and Crackers

Freshly Brewed Tea or Coffee & Mince Pie

£85

* Menu choices may be substituted due to limited supplier availability *