

## **Pre-Event Menu**

5-7pm every day
Three courses £25.00
Two Course £20.00

## **Starters**



Chefs soup with warm bread

Steamed Menai mussels, chilli, coconut & coriander cream with rye bread

Smashed avocado, heritage tomato & chilli bruschetta, chilli oil, poached hens egg

Ham hock, pistachio & scallion terrine, piccalilli, rye crisps

## **Mains**



Seared salmon, cannellini beans, chorizo, seasonal greens & cockle cream sauce butter

Roast chicken breast, wild mushroom & herb stuffing, parsley mash, pancetta & brandy sauce

Roasted red onion and fig tarte tatin, roasted beets, goats cheese curd, smoked almond and red pepper pesto

## **Desserts**



Dark chocolate pavé, orange sorbet, pistachio tuile

Bara Brith Brioche Bread and Butter Pudding, Warm Custard and Rum Soaked Sultanas

Local ice creams & sorbets, Brandy Snap Basket



Food Allergies and Intolerances.

Some of our menu items contain allergens. Please speak to a member of restaurant service team for more information. If you are aware of any allergies you may have, please make this known.

