

TREFEDDIAN DINNER

To Start

Oak Smoked Duck Breast, Plum & Spring Onion Salad, Port & Orange Dressing
Welsh Cheddar, Caramelised Red Onion and Chive Tart with Mixed Leaves
Griddle Marinated Tuna Nicoise with Vinaigrette
Roast Sweet Potato & Rosemary Soup

To Follow

Pulled Pork Bon Bon on Basmati and Wild Rice with Blackbean Sauce
Baked Maryland Crabcake with Lemon Pickle

Main Course

Lemon, Garlic and Thyme Roast Chicken with Chestnut, Sage and
Onion Seasoning, Streaky Bacon and Thyme Jus
Griddled Medallions of Beef Fillet with Sautéed Wild Mushrooms and
Café de Paris Butter
Beer Battered Tranche of Cod Fillet with Homemade Tartare Sauce
Seared Marinated Tuna Steak in Garlic, Sesame, Chilli and Coriander
with Sunblushed Tomato Hummus
Baked Mediterranean Vegetables and Goats Cheese Cannelloni

New Potatoes & Canary Potatoes

Panache of Seasonal Vegetables

Dessert

Chilled Lemon Soufflé with Blackberry Compote & Shortbread Biscuits
Walnut, Honey and Orange Slice with Penderyn Cream
Chocolate Marshmallow Cake with Vanilla Ice Cream & Caramel Sauce
Baileys Crème Brulee with Amaretti Biscuits
Selection of Cheese and Biscuits
After Eight Ice Cream Coupe
Pear, Blackberry and Plum Cobbler with Custard

Menu