

Llangoeð hall prestige

This Menu is only available if chosen by the entire table

Canapés

Amuse Bouche

*Portland Cock Crab / Buttermilk / Rhubarb / Oxalis
Novas Chardonnay / Gran Reserva / Valle Casablanca / Chile 2014*

*Scallop Ceviche / Kolhrabi / Oscietra Caviar / Garden Salad
Churton / Sauvignon Blanc / Marlborough / New Zealand / 2013*

*Sea Bass / Pickled Vegetables / Tomato
Cesari / 'Fiorile' / Pinot Grigio / Delle Venezie / 2014*

*Seared Duck Foie Gras / Smoked Eel / Puffed Rice / Miso / Apple
Gewurztraminer / Pfaffenheim / 2013*

*Welsh Black Beef Fillet / Fermented Leaves / Wasabi / Soy Glaze
Rioja / Vega / Crianza / Rioja / 2012*

*Fourme d'ambert / Pear / Raisin / Glace Walnut
Mitchell / Noble Semillon / Clare Valley / Australia / 2012*

*Rhubarb / Meringue / Mint / Lime / White Chocolate
Beerenauslese / Cuvée Kracher / Burgenland / Austria / 2011*

*Valrhona Chocolate Laminate / Raspberry / Cocoa Nib
Domaine de la Rectorie / Cuvée parcé Frères / Banyuls / France / 2011*

Coffee / Teas / Infusions / Petit Fours

£95.00 per person

8 Glasses Wine Flight £74 per person

Cheese from the Trolley

Three Cheeses £10.00

Seven Cheeses £17.00

