

# Llangoed hall vegetarian / gluten free

*This Menu is only available if chosen by the entire table*

*Canapés*

*Amuse Bouche*

*Tofu / Okra / Chilli / Ginger / Coriander  
Mitchell Riesling / Clare Valley / Australia / 2013*

*Torched Leek / Duck Egg Mimosa / Jerusalem Artichoke  
Kerper / Wehlener Sonnenuhr / Riesling / Auslese / Mosel / Germany / 2011*

*Parsnip Hash / Cumin / Kale / Confit Yolk  
Gewurztraminer / Pfaffenheim / 2013*

*Mushroom Fricassee / Crassane Pear / Bath Soft Cheese / Truffle  
Chablis / "Les Valéry" / Jean Durup / 2014*

*Butternut Squash / Green Leaves / Seeds / Hafod Cheese  
Cesari / 'Fiorile' / Pinot Grigio / Delle Venezie / 2014*

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

*Smoked Ice cream / Cocoa Nib / Caramel Sauce  
Mitchell / Noble Semillon / Clare Valley / Australia / 2012*

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

*Freshly Ground Coffee / Teas / Infusions / Petit Fours*

*£75.00 per person*

*8 Glasses Wine Flight £64 per person*

*Cheese Trolley / Quince Paste / Grapes / Biscuits*

*Available as an extra course for a supplement of £10.00*

*7 Cheeses £17.50*