

Llangoeð hall

*Canapés
Amuse Bouche*

FIRST

Pheasant Egg / Mushroom / Leek / Ham Crumb

Cock Crab / Buttermilk / Rhubarb / Oxalis

Sea Bass / Pickled Vegetables / Tomato

SECOND

Searred Duck Foie Gras / Smoked Eel / Puffed Rice / Miso / Apple

Rabbit / Massaman Curry / Lemongrass / Coriander / Peanut

Welsh Beef Tartare / Native Oyster / Cauliflower / Smoke

THIRD

Lemon Sole / Squid / Artichoke / Royal Kombu

Suckling Pork Belly / Polenta / Fermented Cabbage

Challans Duck / Miso / Iceberg / Grains

FOURTH

Apple Textures / Blossom / Caramel

Valrhona Chocolate Laminate / Raspberry / Cocoa Nib

Rhubarb / Meringue / Mint / Lime / White Chocolate

Cheese from the Trolley / Three Cheeses

Seven Cheeses (Supplement £7.00)

Coffee / Teas / Infusions / Petit Fours

£75.00 for four courses