

Llangoed hall

Dinner menu

Cevennes onion, soft polenta, truffle, lovage, smoked wigmore

Crab, barbequed sweetcorn, togarashi chilli, cultured buttermilk, coriander

Llangoed egg, shallot, pickled mushroom, cobnut, truffle

Challans duck cassoulet, white bean, foie gras, tomato

Crisp tofu, chilli, garlic, ginger, charred Chinese leaf, kimchee

Torched plaice, miso scented potato, salt cod boudin, lava bread

Welsh lamb loin, parmesan risotto, roast baby onion, chanterelle mushroom

Grouse, damson toast, mushroom fricassee, chestnut, 100% chocolate

White chocolate sphere, plum, sake, shiso, hazelnut

Apple strudel flavours, garden apple sorbet, golden raisins, pecan

Chocolate cremeux, peanut ice cream, flourless chocolate cake

Cheese from the trolley, walnut bread and biscuits – three cheeses

(£6.00 supplement for seven cheeses)

Tea, coffee, infusions – petit fours

£55

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