

FRENCH FOOD & DRINK EXPERIENCE

Menu

Canapés

Served with #LOU Rose/ Hensol Castle G&T

Black olive tapanade, semi dried cherry tomatoes, toasted focaccia

Duck liver pate cones, orange and balsamic pearls

Roquefort and chorizo stuffed mushrooms

Starter

Served with Les Commanduers Blanc

Grilled sea trout a la Nantua

Crayfish, shellfish butter sauce, truffle

Main

Served with Chateau Malescasse

Pan seared fillet medallions

Ratatouille stuffed tomato Provençale, confit garlic pommes puree,

wilted spinach

Cheese Course

Served with 10 yo Tawny Port

Snowdonia cave aged cheddar, Perl Las Welsh Blue, and Caws Cenarth Brie

Gourmet cheese crackers, black grapes, quince pate, Welsh butter

Coffee & Chocolates

Trio of chocolate truffles

Raspberry and white chocolate mousse, mocha milk chocolate and coffee,

and dark chocolate hazelnut praline

