

FINE FOOD & WINE EXPERIENCE

MENU

CANAPÉS

Escorihuela Gascon Voignier or Hensol Castle Gin and Tonic

STARTER

Seafood Trio

Smoked tuna with dark rye, wasabi and tobiko caviar,
Seared scallop with Welsh laverbread, Poached prawn with preserved lemon

Escorihuela Gascon Gran Reserva Chardonnay

MAIN

Cracked Pepper Seared Entrecote of Welsh Beef

Charred shallot and thyme butter, scalloped potato gratin,
griddled tenderstem broccoli and leeks

Escorihuela Gascon Gran Reserva Malbec

CHEESE COURSE

Perl Wen Welsh brie, Perl Las Welsh blue,
Snowdonia Beechwood smoked cheddar

Escorihuela Gascon Presidents Blend

COFFEE & CHOCOLATES

