

Menu

Canapés

Served with Allan Scott Cecilia Rose / Hensol Castle G&T

Wild mushroom and chive vol-au-vent
Smoked salmon blini, dill caviar
Peppered goats cheese mouse tartlet

Cheeses

Teifi Farmhouse Cheese with Seaweed

Served with Allan Scott Sauvignon Blanc

Gouda style cheese flavoured with seaweed. Dense, smooth and creamy texture with a sweet flavour that becomes deeper and richer with age.
Cradoc sea salted crackers, Welsh butter whipped with laverbread

Blaenafon Taffy Apple Cheese

Served with Allan Scott Pinot Gris

Welsh cheddar blended with a rich onion marmalade and Taffy Apple cider
Cradoc pear and Earl Grey crackers, quince paste

Caws Cenarth Black Sheep Cheese

Served with Allan Scott Terra Nova Pinot Noir

Ewe's milk cheese with a distinctive nutty tang and an undercurrent of sweetness. Miller's Damsels char coal biscuits, sour cherry compote

Snowdonia Ruby Mist

Served with Scott Base Pinot Noir

Mature cheddar cheese with white port and brandy Szechuan peppercorn, fennel and red onion crackers

New Zealand
Wine & Cheese
Experience

at Hensol Castle Atrium

