

# CAWDOR

## SET MENU

SAMPLE

### STARTERS

Locally grown cauliflower cheese soup with mixed herb croutons with cheddar and chive

Welsh goats cheese and caramelised red onion tarte tartin with slow roasted tomato and rocket salad

Braised local ham hock and chicken terrine with granny smith apple salad and piccalilli vegetables

### MAINS

10 hour braised pork belly with Carmarthen Ham wrapped fillet and an organic black pudding rissole, apple compote and cider sauce

Roasted chicken supreme with a wild mushroom, parmesan and spinach risotto with white truffle oil

Confit Gressingham duck leg, braised red cabbage, sauté spinach and a red onion and Port sauce

(All the above served with gratin dauphinoise potatoes and panache of fresh vegetables)

### DESSERTS

Pear frangiepan tart with crème anglaise and vanilla ice cream

Bitter chocolate and rosewater tart with Turkish delight ice cream

Cawdor old fashioned sticky toffee pudding with toffee sauce and vanilla ice cream

2 COURSE 20.00

3 COURSE 25.00