

## Dinner, Llangoed Hall

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### TO START

Grilled Mackerel, mylor prawn tempura, purple sprouting and vadouvan masala

Hens egg, pearl barley, Jerusalem artichoke and minus 8 vinegar

Wild mushroom tart, smoked Lincolnshire poacher and pickled walnut

Roast quail, parfait, brioche, golden raisin and chicory marmalade

### MAINS

Fillet of beef, truffled potato puree, trompette mushroom and ox cheek

Roast duck breast, endive, heritage beetroot and morello cherry sauce

Loin of Venison, baked quince, celeriac and lapsang souchong

Roast cauliflower, trompette miso puree, dukkha spice

Turbot, braised leek heart, whole grain mustard and smoked bacon

### TO FINISH

Russet apple, caramelised puff pastry and apple sorbet

Vacherin, sour cream banana sorbet, sesame praline and lime

Valrhona orelys cremeaux, blackberry cheese cake ice cream and liquorice

Selection of five British cheeses, crab apple jelly, pickled celery and walnut bread