

## Dinner, Llangoed Hall

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### TO START

Comte cheese tart, garden salad, pickled girolle mushroom and hazelnut

Crisp hen's egg, mushroom ketchup, herb emulsion, mushroom persillade

Isle of Wight tomato, goat's cheese mousse, olive oil jelly, basil granita

Grilled mackerel, oyster crème fraiche, pickled mooli, herb oil

### MAINS

Aged dairy sirloin, alliums, buckwheat, sansho nasturtium sauce

Pork wellington, boudin noir, apricot and mustard seed (for two to share)

Loin of venison, garden beetroots, blackberries, apple puree

Roast cauliflower, mushroom puree, dukkah, garden greens

BBQ monkfish, soy glazed maitake mushroom, chervil root, potato maxim

### TO FINISH

Caramel chocolate delice, apple balsamic, praline ice cream

Vanilla panna cotta, nitro crumble, blackberry, orelys chocolate

Coconut, rhubarb, liquorice meringue pie

Selection of five British cheeses, seasonal chutney, celery, crackers

Tea & Coffee, Petit Fours can be served in the lounge                      £7.00 per person