

Sunday Lunch, Llangoed Hall

£35 per person

TO START

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

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

Comte cheese tart, garden salad, pickled girolles and hazelnut

ROASTED MAINS – all served with traditional Sunday roast accompaniments

Rump of Beef **or** Loin of Pork **or** Garden Squash

TO FINISH

Vanilla panna cotta, nitro crumble, blackberry, orelys chocolate

Coconut, rhubarb, liquorice meringue pie

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