

GOURMET MENU

Canapés and a Glass of Louis Roederer Champagne

Wild Garlic Soup

Dressed Crab and Langoustine with Fennel and Pea Shoot salad

Parfait of Foie Gras and Chicken Livers, Onion Chutney

Griddled Scallops, Vegetable Relish and Rocket

River Towy Sewin with Asparagus

New Seasons Spring Lamb with Vignole of Artichokes, Peas and Broad Beans

Choice of Desserts

or

Selection of Neal's Yard Dairy Cheese
(Cheese as an extra course £9.50)

Coffee with Fudge and Chocolate Truffle