



St David's Day Menu

Begin the evening with the experts from *Penderyn* who will guide us through their world famous spirits with tasters of these Welsh delights

Continuing with the theme our experts from *Cheers* will be us to discuss the Welsh wines from the Ancre Hill Estate that will be served during the meal

Canapes:

Croustades of Gower bacon
Laverbread & cockles
Gower mussels with garlic butter
Warm tartlet of caramelised red onion & Welsh goat's cheese

To start:

Welsh rarebit of natural smoked haddock on tomato & basil carpaccio
Accompanied by: Ancre Hill Estate Dry White

Main course:

Slow-cooked shank of Gower lamb on swede, carrot & potato puree
with red wine sauce & crispy leeks
Accompanied by: Ancre Hill Estate Pinot Noir

Sweets:

Bara brith & butter pudding with Penderyn whisky ice~cream
Accompanied by: Ancre Hill Estate Sparking White

Four Courses to include Wines, Coffee & Welsh cake ~ £35.00

Please let us know if you have any special dietary requirements