

Hotel Portmeirion

Starters

Leek and Potato Soup with Welsh Rarebit
Thai Fishcakes with compressed cucumber, lime and sweet chilli
Classic King Prawn Cocktail with Rye bread
Seared King Scallops with Chorizo Cous Cous, Mango and Coriander Yoghurt*
Terrine of Free Range Chicken, Roasted Red Pepper and
Chorizo Chutney with Brioche
Smoked Duck with Honey Roasted Figs and Hazelnut Salad with Orange Dressing
Asparagus, Avocado and Feta Salad with Roasted Hazelnuts and Orange Dressing
Goats Cheese and Thyme Panna Cotta Beetroot Relish and Elderflower
*£5.00 supplement per person

Mains

Roasted Sirloin of Welsh Beef with Pot Roasted Vegetables and Yorkshire Pudding
Fillet of Beef Wellington with Duchess Potatoes, Watercress and Red Wine Jus*
Welsh lamb Rump, Bubble & Squeak, Roasted Celeriac and Rosemary
Roasted Chicken Breast with Confit Leg Sausage Roll, Sweet Potato Rosti, Spinach and Thyme Jus
Pave of Salmon, Back Olive Tapenade, Provencal Vegetables
Basil Sea bass, Crab Croquette, fennel, Broccoli and Lemon Grass
Asparagus and Black Truffle Risotto with Radish Salad
Butternut Squash Tortellini, Gorgonzola, Sage and Apple
*£10.00 supplement per person

Desserts

Lemon Posset with Strawberry served with Black pepper Shortbread
White Chocolate and Vanilla Mousse, Raspberry Sorbet and Milkshake
Hazelnut Cream Profiteroles, chocolate Sauce and Vanilla Ice Cream
Sticky Date and Toffee Pudding with Banana Ice Cream and Butterscotch Sauce
Coconut Panna Cotta and Mango
Dark Chocolate Tart with Passion Fruit Sorbet
Tiramisu
Selection of artisan Welsh cheese, chutney, celery and biscuits*
*£3.00 supplement per person