



PARK PLAZA

CARDIFF

Starter

Spiced Parsnip & Apple Soup, Parsnip Crisps, Artisan Bread (D, V, VE)

Confit Chicken & Smoked Ham Hock Terrine, Prune & Armagnac Puree, Artisan Bread (D)

Smoked Salmon, Dill Crème Fraiche, Pickled Cucumber, Dill Caviar

Main Course

Pan Fried Welsh Beef Medallion (G)

Gratin Potato, Confit Shallot, Fine Beans, Sauteed Wild Mushrooms, Thyme Jus

Grilled Seabass Fillet (G, D)

Crushed Potato & Spring Onion Cake, Sauteed Spinach, Sauce Vierge

Wild Mushroom Risotto (G, D, V, VE)

Truffle Oil, Parmesan Shards

To Finish

Honeycomb Cheesecake, Chocolate Coulis, Caramel Crumb (V)

Crème Brulee, Welsh Cakes (V)

Selection of Welsh and Continental Cheeses

Orchard Fruit Chutney, Grapes, Crackers

79.00

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request