



PARK PLAZA

CARDIFF

Starter

Leek & Potato Soup, Crispy Leeks, Artisan Bread (D, V, VE)

LKB Scotch Egg, Chef's Brown Sauce (D)

LKB Prawn Cocktail

Marie Rose Sauce, Lemon & Granary Bread

Main Course

Slow Braised Welsh Lamb Shank (G)

Bubble & Squeak, Roasted Root Vegetables, Rosemary Jus

Pan Fried Cod Loin (G)

Colcannon Mash, Samphire & Leeks, Parsley Sauce

Butternut Squash Tortellini (D, V, VE)

Butternut Puree, Crispy Sage, Parmesan Crisps

To Finish

White Chocolate & Raspberry Torte

Raspberry Coulis, Chantilly, Raspberry Tuile

Whiskey & Chocolate Tart

Pear Coulis, Vanilla Crème

Selection of Welsh and Continental Cheeses

Orchard Fruit Chutney, Grapes, Crackers

£60

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