

Noelles Restaurant

Canapés

Amouse Bouche

Confit Chicken Terrine

mustard, parsley and cornichons, sweetcorn puree, crispy skin and frisse

Duck Liver Parfait

smoked duck breast, earl grey infused raisins, orange braised chicory, brioche shards

Local Goats Cheese & Beetroot Risotto

beetroot crisps

Mackerel, Soused & Potted

grapes, samphire and horseradish mayonnaise

Sirloin of Welsh Beef

crispy jacobs ladder, pressing of vegetables, creamed celeriac, hispi cabbage

Loin of Welsh Lamb

braised breast, carrots, courgettes, broad beans, pomme puree, aubergine and pepper

Fillet of Brill

cucumber and sorrel, crab beignet, cucumber butter sauce

Parmesan Gnocchi

pea puree, asparagus, mushrooms, truffle

Pre Dessert

Rhubarb and Strawberries

meringue, jelly and cream

Chocolate Tart

Lavender caramel, pistachio ice cream

Coffee and Walnut Sponge

candid walnuts, espresso granite, walnut anglaise, orange mascarpone

Artisan of Welsh Cheeses

local honey, celery, grapes and apple

If any of your dietary requirements are not met please ask a member of staff who will endeavour to meet them

Coffee and Chocolates

£47.00 per person