

FRIDAY 2ND & SATURDAY 3RD MARCH

BRYN WILLIAMS

One of Wales best Chefs that found fame by winning the Great British Menu to cook the fish course for the Queens 80th birthday in 2006 _ Scottie recreates some of his dishes

APPETISER

TARTARE OF WELSH SALMON

SPRING ONION & DILL SALSA

SOUP

SPICED RED ONION SOUP

GREEN PEPPER BREAD

STARTER

BAKED SCALLOPS

VEGETABLE NOODLES, ALMOND SATAY CRUST

MAIN COURSE

SLOW ROAST RUMP OF WELSH BEEF

BAKED POTATO GRATIN, PARSNIP FONDUE, WILTED LEEKS, BEEF JUS

DESSERT

WHITE CHOCOLATE & RASPBERRY TRIFLE

BALSAMIC ICE CREAM

VEGETARIAN & ALTERNATIVE OPTIONS

*LAVERBREAD FRITTER, SPRING ONION & DILL SALSA

*BAKED RICE CAKES, VEGETABLE NOODLES, ALMOND SATAY CRUST

*GLAMORGAN WELLINGTON, PARSNIP FONDUE, WILTED LEEKS,
MUSTARD SOUR CREAM

5 COURSES **£33.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

FRIDAY & SATURDAY

7.00PM TO 7.20PM ARRIVAL FOR 7.30PM START

PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE