

Steve Williams Private Dining

Sample Menu

Canapes – Smoked salmon and creme cheese choux with dill, pickled cucumber, Pea and ham tartlet, tomato and basil on olive ciabatta

To Start

Chicken and pistachio terrine, pork bonbon, port and bacon jam

Salmon fishcake with tarragon mayonnaise, dressed leaves

Twice baked Olwyn Fawr cheese soufflé, russet puree, endive, walnut

Fillo basket of mussels, bacon and Perl Wen

Pastry case of pigeon, local shiitake, sweet potato, ginger and cardamom

Griddled baby gem, goats curd and hazelnut

Welsh rarebit croquettes with parsley and lemon

Heirloom tomato tartare, muscat jelly, beetroot wafer

To Follow

Sea bass, fennel, samphire, noilly pratt and chive sauce, tenderstem, sweet potato rosti

Duck breast, blackberry, pancetta, maple, dauphinoise, roasted celeriac

Welsh lamb rump, ratatouille, black garlic and rosemary jus, hassleback potatoes

Grenache braised Welsh beef cheek, cauliflower puree, squash fondant, charred onion

Hake with herb crust, creamed leeks and laverbread, Pen Llyn Pont Neuf

36hr Pork belly, caramelised braeburn, cider gel, neep purry, garlic and thyme baby potatoes

Sesame salmon, sanbaizu, pickled cucumber, snow peas, crispy noodle

Cumin roasted swede, kale, sweetcorn puree, cous cous, sultana

Roast Welsh black rump, Yorkshire pudding, dripping roast potatoes, heritage chantenay carrots, Dyffryn honey parsnips, red cabbage, red wine gravy

To Finish

Roast peaches, buttermilk ice cream, raspberry

Caramelised milk chocolate marquise, orange tuile, cinder toffee

Madagascan vanilla creme brulee topped with Tia Maria

Tart citron, strawberry sorbet

Prune and Armagnac parfait, poached plum, Tokaji jelly, white chocolate

Pear tatin, caramel ice cream

Roast figs, Banyuls, Brefu Bach ice cream

Fine welsh cheeses, biscuits, membrillo

Petit fours – fudge, orange ganache bonbon, white chocolate and strawberry fizz cup