

## Tyddyn Llan Sample Menu

Griddled scallops with cauliflower purée, pancetta, caper and raisin dressing

Salad of salt baked beetroot with buffalo Mozzarella, wilted radicchio and blood orange

Dressed langoustine with fennel salad, avocado salsa and radish

Calves' sweetbreads, bubble and squeak, tartar sauce

Severn and Wye smoked salmon terrine  
with horseradish cream and cucumber salad

Bresaola of Welsh black beef

Parfait of foie gras and chicken livers, onion chutney

Risotto of leeks and black truffle

Grilled red mullet, aubergine purée, chilli and garlic oil

Tagliatelle with braised shin of veal, yellow chanterelles and gremolata

Fillet or ribeye of aged Welsh Black beef au poivre  
(served with a choice of chips or gratin dauphinois; green salad or seasonal vegetables)

Goosnargh duck breast and faggot with confit potato, hispi cabbage, cider and apple sauce

Saddle of venison with wild mushrooms, goats cheese gnocchi, Port and elderberry sauce, creamed  
parsley root

Calves' kidneys with mustard sauce, bacon and sage

Roast Bresse pigeon with lentils and Morteau sausage

Veal chop with wild mushrooms, tarragon cream sauce

Roast hake with laverbread beurre blanc

Roast turbot, leek risotto, and red wine sauce

John dory with mussels, chorizo and cannellini beans

Selection of British farmhouse cheese from Neal's Yard dairy  
(or as a tasting of seven cheeses before or after pudding, £12 supplement, perfect for sharing)

Crème brûlée

St Emilion au chocolat with rum and raisin ice cream and honeycomb

Plum soup with cinnamon ice cream and blackberries

Yorkshire rhubarb and Champagne trifle

Rum baba with vanilla ice cream

Prune and almond tart, prune, mascarpone and Armagnac ice cream

Steamed ginger pudding with custard

Poached pear in red wine with Stilton ice cream and candied walnuts

Caramel, cinnamon or vanilla ice creams

Blood orange, pineapple or red berry sorbets

Three courses £70

Two courses (including main course) £58

Two starters £46

Six - course tasting menu £80

£10 supplement for residents - for the whole table only

Nine - course tasting menu £95

£25 supplement for residents - for the whole table only

**Nespresso:** espresso, cappuccino or Americano

**Illy:** cafetière coffee, teas and infusions with Petits fours: £5