

Dining Menu 1 £20 per head

Seasonal soup served with Hungarian loaf

Prawn fritters with baby gem lettuce and Marie-rose sauce

Sun-blush tomato arancini with basil crème fraiche and wild rocket

Pork and sage Scotch egg with piccalilli

Crispy pork belly, BBQ Boston style beans, purple sprouting broccoli

Slow braised short rib of Welsh beef, fondant potato, mushroom duxelle, roast carrots and red wine jus

Moroccan style root vegetable tagine, coriander couscous and rose scented crème fraiche

Pan fried cod, herb crushed potatoes, sautéed spinach, lemon and caper butter

Baked whiting stuffed with baby spinach and ricotta, fresh tomato sauce and saffron potatoes

Snickers tart, salted caramel ice cream and peanut brittle

Roasted seasonal fruits with Greek style yoghurt sorbet

Sticky toffee pudding, flapjack crumble and stem ginger ice cream

Lemon posset, poached fruits, short bread

Welsh cheese board selection, grapes, chutney and biscuits

Teas and coffees

Menu 2 £27.50 per head

Seasonal soup served with Hungarian loaf

Hendricks gin cured salmon, compressed cucumber and wasabi

Pork croquettes with chorizo slaw

Salt and chilli chicken wings with roasted garlic mayo

Truffle Glamorgan sausage, beetroot 3 ways

Stout braised ox cheek, mustard mash, honey glazed root vegetables, onion rings and stout jus

The Discovery's chicken Kiev, potato terrine, creamed leeks and garlic butter

Natural smoked haddock kedgeree, garden peas, pea shoots and curry infused oil

Maple roasted salmon with a nicoise salad

Thai green vegetable curry, cardamom basmati rice & onion bhaji

Snickers tart, salted caramel ice cream and peanut brittle

Seasonal fruit trifle

Hazelnut praline crème brulee with white chocolate and oat cookies

Black forest waffles

Welsh cheese board, grapes, chutney and biscuits

Teas and coffees

Menu 3 £35 per head

Seasonal soup served with Hungarian loaf

Gower mussels, leeks, smoked bacon, Welsh cider and cream

Indian style platter: tandoori roasted cauliflower, onion bhaji, griddled panier,
minted yoghurt

Rabbit terrine, textures of carrot and pain d'epice

Red wine octopus, roast rare Welsh beef, horseradish cream and watercress

Plank of pig

Shoulder of Welsh lamb, Greek style salad and a warm lamb vinaigrette

Potato and celeriac roulade, stuffed with chard, wild mushrooms, roasted red
peppers and halloumi, confit shallots, tarragon cream and vegetable crisps

Pan fried wild sea bass, shellfish and white bean cassoulet

Deconstructed fish pie, saffron mash, Noilly prat veloute and scraps

Snickers tart, salted caramel ice cream and peanut brittle

Anise poached pear with burnt honey and pistachio mascarpone

Assiette of chocolate

Seasonal baked Alaska

Welsh cheese board selection, grapes, chutney and biscuits

Teas and coffees