



## **Tasting Menu**

### **Canapés on arrival**

Smoked Salmon Gravlax with Cream Cheese on Crostini

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Asparagus & Goats Cheese Pillow

*Glass 125ml - Soranzo Prosecco Superiore, (Italy)*

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### **Ham Hock Terrine**

*Glass 50ml - Vietti Roero Arneis*

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### **Palate Cleanser**

Statue Pinot Grigio & Elderflower Jelly with Apple Sorbet

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### **Baked Aubergine**

*Glass 50ml - Biecher & Schaal Riesling Grand Cru Sommerberg (France)*

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### **Welsh Lamb Wellington**

*Glass 50ml - Garzon Tannat (Uruguay)*

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### **Assiette of Mini Desserts**

Lemon Scented Treacle Tart

Eton Mess

Espresso Crème Brûlée

*Glass 25ml - Alvear Pedro Ximenez Anada Montilla-Moriles (Spain)*

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### **Welsh & Welsh Border Cheeses Selection**

*Glass 25ml - Warre's 'Late Bottled Vintage Port'*

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*Freshly ground coffee or speciality tea served with the Inn's rich chocolate truffle*

**£56 per person**