

BETTWS HALL LODGES EVENING MENU

Please choose one of each course for your entire party and note on your Accommodation Checklist

TO BEGIN

Heritage tomato & Beet salad

Confit tomatoes, salt baked beets, ciabatta crisp, goats cheese pearls, balsamic powder, micro basil VG

Partridge

Parsnip puree, pistachio, barley popcorn, brioche crumb, preserved lemon, savoy

Mallard duck

Plumb sloe gin gel, pomegranate, orange segments, cucumber & daikon GF

Soup

Jerusalem artichoke, thyme croutons & smoked pancetta shards

Beetroot Cured Salmon

Apple & cucumber pickle, horse radish crème fraiche, pea shoots GF

Lobster tail

Saffron mayonnaise, avocado & mango salsa, little gem lettuce GF

MAIN EVENT

Pheasant Ballantine

Maple & parsnip puree hispi cabbage, pickled blackberries, fondant potato & Game jus

All Welsh Lamb

Lamb rump, braised shoulder, potato bolangère, sautéed greens & red wine jus

Venison Wellington

Dauphinoise potato, torched shallot, tender stem broccoli & port & mushroom sauce

Fillet Steak

Triple cooked chips, confit tomato, beer braised onions, diane sauce GF

Cod & watercress

Brioche crumb, creamy mash, watercress puree, spinach, caper & shallot reduction

Seabass & cauliflower

Roasted cauliflower, cauliflower puree, Cavolo Nero, preserved lemon GF

Roasted Cauliflower

Charred courgette, Ras el hanout, toasted chick peas, cashew nut cream, pomegranate VG, GF

Roasted Pumpkin

Roasted butternut squash, fried kale, tender stem broccoli, seeds, brown rice & quinoa, coconut tahini dressing VG, GF

FINALE

Lemon tart

Candied lemon, meringue, macerated raspberries, mint

Cereal milk pana cotta

Poached rhubarb, gingerbread crumb, rhubarb gel

Sticky toffee pudding

Drunken date puree, roasted white chocolate, raspberries, butterscotch sauce V

Blackberry & fig fool

Blackberry compote, yoghurt mousse, granola, roasted figs

Belgium chocolate

Chocolate mousse, white chocolate cream, honeycomb, raspberries, popping candy V

SELECTION OF CHEESE AND BISCUITS

COFFEE AND PETIT FOURS