

CAWDOR

VALENTINE'S DAY

STARTERS

Trio of local Salmon, beetroot cured, smoked and seared, with a Pembrokeshire potato and caper salad with sauce vierge.

Welsh rarebit and organic leek tartlet, tomato pesto and Granny smith apple salad.

Chicken liver, sherry & thyme parfait, homemade mini brioche loaf with red onion marmalade

Creamy Welsh goat's curd, marinated watermelon, Carmarthen ham, rustic croutons and a honey & mustard dressing

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Pink champagne sorbet with textures of strawberry

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MAINS

Roasted fillet of Welsh beef with panko breaded slow cooked brisket, parsnip puree, Portobello mushroom, caramelised shallots, smoked bacon and red wine sauce

Carmarthen ham wrapped pork fillet, pressed pork belly, local black pudding with a leek rissole, Bramley apple compote and cider sauce

Crispy Gressingham duck breast and confit leg, black cherry and port sauce with a celeriac rosti

Seared salmon tranche with sauté spinach, steamed baby leeks, saffron potatoes and béarnaise sauce

Roasted butternut squash with a shallot and sage risotto, grilled halloumi and herb oil

All served with panache of vegetables and gratin dauphinoise

DESSERTS

Assiette of desserts

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Coffee and petit fours

£45.00 per person



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