

CAWDOR

VALENTINE'S DAY

STARTERS

Trio of Salmon *local smoked salmon, beetroot cured Salmon, Seared Salmon*, served with a Pembrokeshire potato & caper salad with sauce vierge.

Welsh rare-bit and organic leek tartlet with tomato pesto and Granny smith apple salad.

Chicken Liver, sherry & thyme parfait with 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 and a Portobello mushroom, caramelised shallots, smoked bacon and red wine sauce

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

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

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

Roasted butternut squash with a shallot and sage risotto with 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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