

TY MAWR SAMPLE SUPPER MENU

STARTERS

- Spinach, Pea and Mint Soup with Crème Fraiche
- Griddled Herefordshire Asparagus served on Hot Buttered Toast with a Poached 'Bronywig' Bantams Egg
- Cardigan Bay Smoked Mackerel and Horseradish Pate with Toast and Ty Mawr Apple and Mustard Seed Chutney
- Griddled Galia Melon wrapped in Carmarthen Dry Cured Ham and set on 'Cegin Gareth' Runner Bean Pickle

NEXT Ty Mawr Blackcurrant Sorbet

MAIN COURSES – served with a selection of fresh vegetables and dauphinoise potatoes

- Griddled Llansawed Croft Farm Lamb Chops on Wilted Ty Mawr Wild Garlic and Cavolo Nero Leaves
- Avocado, Wild Mushroom and Three Welsh Cheese Bake
- Organic Fferm Tyllwyd Welsh Black Fillet of Beef with Braised Oxtail and Mushroom and Red Wine Sauce (£5.00 supplement)
- Grilled Fillet of Cardigan Bay Sea Bass on Stir-fry Samphire and King Prawns
- Free-range Bryn Derw Chicken Breast filled with Sundried Tomatoes and Teifi Cheese, wrapped in Oak Smoked Streaky Bacon and served on a Provencal Sauce

PUDDINGS

- Halen Mon Salted Caramel and Belgian Chocolate Tart
- A Selection of Welsh Cheeses
- Calvados and Cinnamon Rice Pudding
- Warm Almond and Pear Sponge with Ty Mawr Honey Ice Cream

To Finish – Coffee with Nant-y-ffin Petit Fours and Talley Goats Milk Fudge

£30.00 per person for 3 courses plus canapés, sorbet, coffee & petit fours
£25.00 per person for 2 courses plus canapés, sorbet, coffee & petit fours