



CHAPEL

Wales V England
23rd Feb 2019

KO 16.45

Starters

Spiced carrot, coconut and coriander soup, crème fraiche

Free range chicken liver parfait, chutney, toasted brioche

Bloody Mary, prawn crab and crayfish cocktail, buttered brown bread, lemon

Leek and whole grain mustard Glamorgan sausages, onion marmalade

Mains

Grilled 227g sirloin steak, portabella mushroom, grilled vine tomato,
Green peppercorn sauce, chips

Baked sea bass fillet, wild mushrooms, thyme roasted new potatoes, salsa Verdi

Roast rump of welsh lamb, bubble and squeak potato cake, rosemary and garlic jus

Balsamic glazed red onion and goats cheese tartan, wild rocket

All main courses are served with locally-sourced, seasonal vegetables

Desserts

Salted caramel chocolate torte, honeycomb ice cream

Passion fruit crème brulee, orange shortbread

Lemon and Vanilla cheese cake, blackcurrant coulis

Selection of welsh and continual cheeses

All prices are inclusive of VAT. A 12% discretionary service charge will be added to all bills. All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Our team of chefs are happy to cater for dietary requirements on request.