

Menu Choices

Main courses

1. **Crispy pork belly, braised pork cheek, lyonnaise potatoes, savoy and apricot sauté, pancetta and thyme sauce** *Sulphites, Celery, Milk, Fish (Worcester Sauce)*
2. **Thai steamed fillet of sea bream en papillote with sweet potato, asian greens, coconut and lemongrass broth** *Fish, Sulphites*
3. **Venison and king oyster mushroom pie, pomme puree, artichoke crisps, and buttered kale** *Gluten, Mustard, Milk, Celery*
4. **Braised baby gem, celeriac fondants, celeriac puree, toasted pine nuts, caramelised onion jus (Vegan)** *Pine Nuts, Sulphites, Celery.*
5. **Goats cheese and walnut tortellini, sage and lemon butter, grilled radicchio** *(Vegetarian), Milk, Walnuts*

Dessert

1. **Blood Orange and stem ginger pudding, cardamom ice cream** *Milk, Eggs, Gluten, Sulphites*
2. **Chocolate and hazelnut mille feuille, white chocolate sabayon** *Milk, Eggs, Gluten, Sulphites, Hazelnut, Soya*
3. **Crème Caramel, mulled berries and cinder toffee (Vegan)** *Soya, Sulphites*
4. **A selection of ice cream and sorbets (Vegetarian and Vegan)** *Dairy, Sulphites, Eggs, Soya, Gluten*
5. **Clink cheese plate with fig and onion chutney, rosemary, raisin and walnut bread** *Sulphites, Gluten, Milk, Celery, Walnuts*

* Allergen information is contained in italics

Please select one main course and one dessert option from this list and provide this to Tina Price of the South Wales Chamber of Commerce by email on:

tina.price@southwaleschamber.co.uk