



# RAFTERS

BAR AND RESTAURANT

## CELEBRATION MENU

Three courses £25.00 per person

### TO NIBBLE

*Optional extras, supplements apply*

<b>Rosemary Bread with Balsamic Oil</b> (V,G,SD)	£5.00
<b>Marinated Olives</b> (V)	£4.50

### STARTERS

#### **Watercress Velouté** (V,SD,G)

Wild garlic, snow peas, bread

#### **Beetroot Sprouted Lentil Falafel** (V,G,D,Se,E,SD)

Candy crisps, curried Llaeth y Llan yoghurt houmous

#### **Welsh Pork Belly** (G,E,SD,Mu,C)

Braised pork, celeriac purée, black pudding, London sauce jus, poached hen's egg

### MAIN COURSES

#### **Pan Fried Welsh Coast Grey Mullet** (F,D,SD)

Crushed Pembrokeshire potatoes with Dulse seaweed, Valley asparagus and spinach, with lemon, caper and parsley dressing

#### **Pan Fried Chicken Breast** (D,SD)

Leek purée, sweetcorn, burnt shallot mash, braised gem lettuce, white wine cream sauce

#### **Hook Farm Cauliflower Risotto** (V,D,C,S)

Charred Welsh cauliflower, Welsh broccoli, butternut squash purée, peas, kale and sage,cheese crackling, toasted seeds

### DESSERTS

#### **Toffee Apple and Fig Crumble** (V,D,E,G)

Mario's Brecon honey ice cream

#### **Summer Berry Cheesecake** (V,G,N,P,D,Se)

Granola crumb, blackberry purée, summer fruits

#### **Twenty Ten's Sundae of Sorbet and Plant-Based Ice Cream** √ (V)

Fresh seasonal fruit

*Please ask for today's flavours*



Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

√ Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.