# Spa Package Dinner Menu

*As part of your spa package please select either a Starter and Main or a Main and Dessert.*
*You are more than welcome to add a third course at an additional charge.*

## STARTER

**(Vg) Pitted Black & Green Olives**
Marinated with Rosemary & Garlic

**(V,MVg) Continental Bread Selection** (g,m,su)
Balsamic Vinegar - Laverbread Butter

**(V) Sun-blushed Cherry Tomatoes & Mozzarella Pearls** (m,so)

**(V,MVg) Chef's Soup** (so,g,c,m)
Crusty Bread - Butter - Please enquire with your server for today's special and allergens

**(Vg) Beetroot Borani** (so,n,g)
Flatbread - Pistachios - Pomegranate

**Crispy Belly Pork** (su,so,s)
Pickled Radish - Spring Onion - Yuzu Oil - Five Spice Glaze

**Beef Croquette** (so,e,su)
Slaw - Red Onion - Tomato Gel

## MAIN

**French Trim Pork Chop** (g,su,c,so)
Black Pudding - Celeriac - Baked Apple - Sage - Welsh Cider Jus - Farina

**Carreg Steak Burger** (g,m,su,s)
Smoked Cheese - Gem - Beef Tomato - Gherkins - Onion Marmalade
Black Garlic Mayo - Home Cut Chips

**(Vg) Crispy Parmesan Polenta Cake** (c,so)
Heritage Vegetables - Wild Mushrooms - Cavolo Nero - Tomato & Herb Sauce

**Baked Chef's Pie** (g,so,m,e)
Creamy Mash or Home Cut Chips - Seasonal Vegetables - Gravy
Please enquire with your server for today's special and allergens

**Fish & Chips** (f,so,su,m)
Battered Fish - Pea & Leek Fricassée - Chargrilled Lemon
Laverbread Tartare Sauce - Home Cut Chips

**Seafood Ravioli** (g,cr,e,m,f,c,mo)
Crab Ravioli - Crayfish - Mussles - Squid - Prawns - Chive Velouté

**(Vg) Braised Cauliflower Steak** (c,so)
Ras-el-hanout - Smoked Aubergine Purée - Crispy Chick Peas - Pomegranate
Dried Apricot - Spiced Vegetable Broth

## PIZZA

**Prosciutto di Parma** (g,m,su,so)
Prosciutto - Parmesan
Balsamic Glaze - Rocket

**Tre Carni** (so,g,m)
Slow-cooked Pulled Beef - Chicken
Bacon - Red Onions - Fresh Parsley

**(Vg) Funghi** (so,g)
Mushrooms - Caramelised Onions
Vegan Cheese - Truffle Oil - Rocket

**Mare Rosso** (cr,so,g,m,e,mu)
Crayfish - Crab - Chilli - Cherry Tomatoes
Cajun Mayo - Fresh Chervil

**(V) Margherita** (m,g)
Cherry Tomatoes - Mozzarella Pearls
Grated Mozzarella - Fresh Oregano

## DESSERT

**(V) White Chocolate & Raspberry Crème Brulée** (e,m,g)
Checkered Shortbread - Raspberry Textures

**(V,MVg) Chef's Cheesecake**
Please enquire with your server for today's special and allergens

**(Vg) Vanilla Rice Pudding** (so)
Poached Plum - Plum Jam - Cinnamon Crumb

**(V,MVg) Trio of Sorbet or Ice Cream** (m)
Fresh Berries

***Please advise us of any dietary requirements or concerns that you may have.***
*Although every effort is made to correctly identify all allergens contained in our dishes, please note that such products are stocked and used in our kitchens.*

*Our menus are designed using fresh unprocessed produce wherever possible. Although every care is used, please be aware that seafood dishes may contain fish bones and shell fragments, and game dishes may contain shot.*

*Please note: The oil used in some of our products is genetically modified (GM) oil.*

*Allergy Key: (V) Vegetarian; (Vg) Vegan; (MVg) Modified Vegan; (c) Celery; (cr) Crustacean; (e) Egg; (f) Fish; (g) Gluten; (l) Lupin; (m) Milk; (mu) Mustard; (mo) Mollusc; (n) Nut; (pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur*