

b w y t y

MORELS

r e s t a u r a n t



Dydd Mawrth

2 gwrs - £8.95 / 3 chwrs - £9.95

15/01/19 05/03/19 30/04/19

Cawl Pwmpen Chau Menyn
Salad hwyaden cynnes, saws tsili

Lleden wedi'i grilio gyda saws gwin gwyn
Cyri cig eidion gyda reis pilaff a bara naan
Pupurau wedi'u pobi gyda chwscws

Crème brulee
Pwddin reis gyda saws mafon neu siocled

22/01/19 12/03/19 07/05/19

Cawl llyisiau euraidd
Salad caws gafr

Eog gyda chrwst perlyisiau gyda mayonnaise lemwn
Pastai stêc a chwrw
Risotto tomato heulsych

Cacenn gaws siocled gwyn gyda hufen
Teisen afalau a chwstard

29/01/19 19/03/19 14/05/19

Cawl winwns Ffrengig
Coctel corgimychiaid

Penfras gyda salsa Verde
Caserol cyw iâr gyda chnau pinwydd ac almonau
Madarch gwyllt wedi'u pobi

Pwddin sbwng surop wedi'i stemio a chwstard
Poset lemwn

05/02/19 26/03/19 21/05/19

Cawl minestrone a chaws parma
Plât antipasti ac olewydd

Penfras Milanese
Lasagne
Risotto llyisiau gyda reis pilaff

Ffriterau afal
Cacenn gaws Amaretto

12/02/19 02/04/19

Cawl cennin a thato
Goujons cyw iâr gyda jam tsili

Hadog mwg gydag wy wedi'i botsio a sbigoglys
Gril cymysg
Cyri llyisiau gyda reis pilaff

Pwddin bara a menyn Brioche a chwstard
Salad ffrwythau gyda hufen

19/02/19 09/04/19

Cawl tomato
Goujons lledod gyda saws tartar

Eog wedi'i botsio gyda saws hollandaise
Gamon wedi'i grilio gyda phîn-afal ac wy wedi'i ffrio
Lasagne llyisiau

Pwddin sbwng siocled wedi'i stemio a saws fanila
Gellygen sbeislyd wedi'i photio gyda hufen mascarpone

Gall yr holl fwydlenni newid heb rybudd

Tuesday

2 courses - £8.95 / 3 courses - £9.95

15/01/19 05/03/19 30/04/19

Butternut squash soup
Warm duck salad, chilli sauce

Grilled plaice, white white sauce
Beef curry, pilaff rice, naan bread
Baked peppers with couscous

Crème brulee
Rice pudding, raspberry or chocolate sauce

22/01/19 12/03/19 07/05/19

Golden vegetable soup
Goat cheese salad

Herb crusted salmon & lemon mayonnaise
Steak & ale pie
Sundried tomato risotto

White chocolate cheesecake, cream
Apple pie, custard

29/01/19 19/03/19 14/05/19

French onion soup
Prawn cocktail

Cod salsa Verde
Chicken casserole, pine nuts & almonds
Baked wild mushrooms

Syrup steamed sponge pudding, custard
Lemon posset

05/02/19 26/03/19 21/05/19

Minestrone Soup, Parmesan
Antipasti platter, olives

Cod Milanese
Lasagne
Vegetable risotto

Apple fritters
Amaretto cheesecake

12/02/19 02/04/19

Leek and potato soup
Chicken goujons with chillijam

Smoked haddock with poached egg and spinach
Mixed grill
Vegetable curry with pilaff rice

Brioche bread and butter pudding and custard
Fruit salad with cream

19/02/19 09/04/19

Tomato soup
Goujons of plaice, tartare sauce

Poached salmon hollandaise
Grilled gammon, pineapple, fried egg
Vegetable lasagne

Steamed chocolate sponge pudding, vanilla sauce
Poached spiced pear, mascarpone cream

All menus subject to change without notice

Dydd Mercher

2 gwrs - £8.95 / 3 chwrs - £9.95

16/01/19 06/03/19 01/05/19

Velouté pwmpen gyda chaws parma ac olew tryffl
Goujons lleden lefn a saws tartar

Ysbinbysg y môr wedi'i ffrio mewn padell a stwnsh rhosmari a madarch

Supreme iâr gini a coulis pupur a basil
Pryd llysieuol y dydd

Pwdin sbwng sinsir gyda hufen
Crème brulee a tuille

23/01/19 13/03/19 08/05/19

Minestrone – fflwrtiau caws
Tarten sawrus Lorraine bach

Ffiled o Benfras wedi'i stemio gyda garleg, sibols a sinsir
Ballotine cyw iâr, stwffin perlysiâu, jus gwin coch
Pryd llysieuol y dydd

Tarten gellyg ac almonau, hufen, saws mafon
Frappé soufflé leim

30/01/19 20/03/19 15/05/19

Cawl cregyn bylchog Lloegr Newydd, bisgedi dŵr
Risotto tomatos heulsych a basil a chreision caws parma

Eog ên papilltoe wedi'i bobo a thatws dauphinoise
Kief cyw iâr a ffa gwyrdd Ffrengig
Pryd llysieuol y dydd

Hufen iâ ceuled lemwn, saws menyn oren wedi'i losgi
Tarten driog gyda hufen iâ fanila

06/02/19 27/03/19 22/05/19

Wy wedi'i botsio Florentaidd
Trio o hors d'oeuvres

Cregyn bylchog a bacwn, asbaragws ac olew lemwn
Asen cig eidion wedi'i rhostio, pwdin Swydd Efrog a grefi
Pryd llysieuol y dydd

Cacen gaws leim a mascarpone, hufen arllwys
Browni siocled a chnau pecan, hufen iâ fanila

13/02/19 03/04/19

Samosa llysiau a velouté cyri
Cregyn bylchog wedi'u serio a bresychen wedi'i charamelleiddio

Maelgi wedi'i goginio ar radell, cennin a chaws parma
Tikka cyw iâr a reis pilaff
Pryd llysieuol y dydd

Tarten lemwn, hufen chwip a chrïmpen frandi
Paris Brest, coffi a hufen siocled

20/02/19 10/04/19

Consommé Cejeri
a saws cyri

Cacen bysgod eog a saws tomato ffres
Stroganoff cig eidion a reis gwyllt
Pryd llysieuol y dydd

Mousse granadilla a coulis mefus
Tarten siocled wedi'i phobi a crème fraîche
Gall yr holl fwydlenni newid heb rybudd

Gall yr holl fwydlenni newid heb rybudd

Wednesday

2 courses - £8.95 / 3 courses - £9.95

16/01/19 06/03/19 01/05/19

Pumpkin velouté, parmesan, truffle oil
Lemon sole goujons, tartare sauce

Pan-fried seabass, rosemary mash & mushrooms
Supreme of guinea fowl, pepper & basil coulis
Vegetarian dish of the day

Ginger sponge pudding, flopped cream
Crème brulee, tuille

23/01/19 13/03/19 08/05/19

Minestrone – cheese flutes
Mini Quiche Lorraine

Steamed fillet of Cod, garlic, spring onion & ginger
Ballotine of chicken, herb stuffing, red wine jus
Vegetarian dish of the day

Pear & almond tart, cream, raspberry sauce
Lime soufflé frappé

30/01/19 20/03/19 15/05/19

New England clam chowder, water biscuits
Sun-blushed tomato & basil risotto, parmesan crisps

Baked salmon en papillote, dauphinoise potatoes
Chicken Kiev, french green beans
Vegetarian dish of the day

Lemon curd ice-cream, burnt orange butter sauce
Treatle tart, vanilla ice-cream

06/02/19 27/03/19 22/05/19

Poached egg Florentine
Trio of hors d'oeuvres

Scallops & bacon, asparagus, lemon oil
Roast wing rib of beef, Yorkshire pudding, gravy
Vegetarian dish of the day

Lime & mascarpone cheesecake, pouring cream
Chocolate pecan brownie, vanilla ice-cream

13/02/19 03/04/19

Vegetable samosa, curry velouté
Seared scallops, caramelised cauliflower

Griddled monkfish, leeks & parmesan
Chicken tikka, pilaff rice
Vegetarian dish of the day

Lemon tart, whipped cream, brandy snap
Paris Brest, coffi & chocolate cream

20/02/19 10/04/19

Consommé
Kedgeriee, curry sauce

Salmon fishcake, fresh tomato sauce
Beef stroganoff, wild rice
Vegetarian dish of the day

Passionfruit mousse, strawberry coulis
Baked chocolate tart, crème fraîche

All menus subject to change without notice

Dydd Iau

2 gwrs - £8.95 / 3 chwrs - £9.95

17/01/19 07/03/19 01/05/19

Ribollita, cawl gwledig gyda ffacbys a garleg
Tarten nionyn hufennog, nionod cynnes wedi'u carameleiddio

Gwlash Hwngaraidd, paprica mwg, pupur coch, hufen sur
Penfras gyda saws romesco, almonau, cnau cyll, tomatos
Chilli ffa a llysiau, sbeisys wedi'u tostio, ffa ffregig, reis basmati

Byns Choux Caramel a Choffi, hufen wedi'i chwipio a craquelin
Tarte tatin afal, afalau wedi'u carameleiddio, crwst pwff, hufen
calfados

24/01/19 14/03/19 09/05/19

Cawl madarch gwyllt, madarch girolles, cnau cyll, hufen
Beignets caws stilton gyda jeli grawnwin, pâst choux ysgafn, wedi'i
weini'n gynnes

Crimog cig eidion wedi'i frwysio mewn cwrw, mewn greffi bras gyda
thatws hufennog wedi'u stwnsio
Pysgodyn gwyn gyda chrwst perlyisiau toddedig, taragon, persli, teim
Lasagne planhigyn wy a chaws gafr, 'reis' blodfresych a chaws
mozzarella

Alasga pob, hufen iâ fanila, meringue eidalaid
Tarten gwstard, nytmeg wedi'i gratio, ffrwythau ffres

31/01/19 21/03/19 16/05/19

Cawl llysiau a pherlyisiau, cawl ysgafn o llysiau Paysanne
Tarten cranc a chennin, tarten gynnes crwst gwenith cyflawn

Ysgwydd porc brwysiedig, seidr ac afalau
Lleden 'Viennoise', crwst caws parmesan, ewyn lemon
Cannelloni gyda sbigoglys a phwmpen, caws hufen, saws tomato

Mousse siocled pob, saws cyflaith menyng, crème fraiche
Bavarois mafon, sbwng joconde, mafon ffres

07/02/19 28/03/19 23/05/19

Cawl tomato, olew basil
Pate macrell mwg, caws hufen, rhuddygl

Ysgwydd cig oen wedi'i frwysio'n araf, nionod, teim, balsamaidd
Brithyll en Papillotte, pupur coch, sibols, ffenigl
Gratin seleriac a ffacbys, ffacbys puy, hufen, caws parmesan

Tarten afal 'Maman Blanc', afalau caerwrangon, calfados, hufen
Teisen siocled, ganache siocled, mafon, hufen tolch

14/02/19 04/04/19

Cawl ffacbys sbeislyd, logwrt groegaidd, coriander
Cacen gaws roquefort gynnes, gellyg mewn dresin balsamaidd

Iau llo, nionod toddedig, cêl cyrliog, saws gwin coch
Pysgodyn cegddu wedi'i ffrio mewn padell gyda phwdin gwaed
saws menyng lemon

Tatin cnau castan a sialôts, saws madarch a madeira

Parfait banana, hufen leim, saws taffi
Soufflé siocled poeth, saws siocled

21/02/19 11/04/19

Cawl moron-afal rhost, menyng paprica brown
Mousse eog mwg, crème fraiche, leim, dil

Brest cyw lâr gyda thwmpenni tatws, saws tomato ac olif
Pysgodyn cegddu wedi'i ffrio mewn padell, relish pupur coch
Mac a llysiau gwyrdd, macaroni, brocoli, pwmpen cnau menyng

Oeufs a la Neige, ynysoedd arnofiol
Tarten lemon a chaws ricota, mafon ffres a coulis

Gall yr holl fwydlenni newid heb rybudd

Thursday

2 courses - £8.95 / 3 courses - £9.95

17/01/19 07/03/19 02/05/19

Ribollita, rustic soup with chick peas and garlic
Creamy onion tart, warm caramelised onions

Hungarian Goulash, smoked paprika, red peppers, soured cream
Cod with romesco sauce, almonds, hazelnuts, tomatoes
Bean and vegetable chilli, toasted spices, flageolet beans, basmati
rice

Caramel and coffee choux buns, whipped cream & craquelin
Apple tarte tatin, caramelised apples, puff pastry, calvados cream

24/01/19 14/03/19 09/05/19

Wild mushroom soup, girolles, hazelnuts, cream
Stilton beignets with grape jelly, light choux paste, served warm

Beer braised shin of beef, in a rich gravy with creamy mash.
Whiting with a melting herb crust, tarragon, parsley, thyme
Aubergine & goats cheese lasagne, cauliflower 'rice' & mozzarella

Baked Alaska, vanilla ice cream, Italian meringue
Custard tart, grated nutmeg, fresh fruits

31/01/19 21/03/19 16/05/19

Vegetable and herb soup, light broth of Paysanne vegetables
Warm crab and leek tart, wholemeal pastry

Braised shoulder of pork, cider & apples
Plaice 'Viennoise', parmesan crust, lemon foam
Cannelloni with spinach & pumpkin, cream cheese, tomato sauce

Baked chocolate mousse, butterscotch sauce, crème fraiche
Raspberry Bavarois, joconde sponge, fresh raspberries

07/02/19 28/03/19 23/05/19

Tomato soup, basil oil
Smoked mackerel pate, cream cheese, horseradish

Slow-braised shoulder of lamb, onions, thyme, balsamic
Trout en Papillotte, red pepper, spring onions, fennel
Celeriac and lentil gratin, puy lentils, cream, parmesan

Apple tart 'Maman Blanc', worcester apples, calvados, cream
Chocolate torte, chocolate ganache, raspberries, clotted cream

14/02/19 04/04/19

Spiced lentil soup, greek yoghurt, coriander
Warm Roquefort cheesecake, pears in balsamic dressing

Calves liver, melted onions, curly kale, red wine sauce
Pan-fried hake with black pudding, lemon butter sauce
Chestnut & shallot tatin, mushroom & Madeira sauce

Banana parfait, lime cream, toffee sauce
Hot chocolate soufflé, chocolate sauce

21/02/19 11/04/19

Roasted carrot-apple soup, paprika brown butter
Smoked salmon mousse, crème fraiche, limes, dill

Breast of chicken with potato gnocchi, tomato & olive sauce
Pan-fried hake, red pepper relish
Mac & Greens, macaroni, broccoli, squash

Oeufs a la Neige-floating islands
Lemon and ricotta tart, fresh raspberries coulis

All menus subject to change without notice

Croeso i Fwyty Morels

Mae ein cogyddion dan hyfforddiant mor hoff o'u bwyd â chi. Dewch i fwynhau'r prydau blasus sy'n cael eu paratoi a'u gwneini gan ein myfyrwyr.

Dewch i Morels ein bwyty cyfeillgar a braf, i flasu prydau traddodiadol a rhanbarthol, wedi'u paratoi gan ddefnyddio'r cynhwysion mwyaf ffres posib. Mae yna rywbeth i'ch temtio bob amser, o gyrsiau cyntaf ysgafn, i brif gyrsiau swmpus a phwдинаu bendigedig.

Mae'r gwasanaeth rhagorol a'r prisiau teg, ynghyd â'r bwyd bendigedig a'r dewis helaeth o win, gyda'i gilydd yn cynnig profiad bwyta gwirioneddol ddymunol.



Welcome to Morels Restaurant

Our trainee chefs are as passionate about food as you are, so indulge yourself as our students prepare and serve delicious meals.

Enjoy traditional and regional dishes prepared with the freshest ingredients in our relaxing and friendly restaurant, Morels. There is always something to tempt; from light starters through to hearty mains and sumptuous, indulgent puddings.

Excellent service and exceptional value combine with delectable dishes and an extensive wine list to create a charming dining experience.



Ein myfyrwyr sydd wedi ennill gwobrau

Pan nad ydynt yn y bwyty, y gegin neu'r ystafell ddosbarth, byddwch yn aml yn dod o hyd i'n myfyrwyr yn cymryd rhan mewn cystadlaethau sgiliau - nid yn unig mae hyn yn helpu i wella eu sgiliau ond mae hefyd yn codi eu hunan-barch i'w helpu i ddod yn weithwyr arlwyio proffesiynol hyderus y dyfodol.

Te Prynawn

Cwrdd a ni am Te Prynawn blasus iawn, £8.95 pob person.
Detholiad o frechdanau,
Sconau, hufen wedi'u clotio a cadwraeth
Mae bychanau bach, cogyddion yn pobi o'r dydd
Eich dewis o de neu goffi newydd ei falu.
Did Llun yn unig o Ionawr y 14 fed 2pm. Amser tymor yn unig.

Oriau agor Morels

Rydym ar agor ar ddydd Mawrth, dydd Mercher, dydd Iau a dydd Gwener 12:15pm ar gyfer cinio. Amser tymor yn unig.

Gallwn ddarparu ar gyfer hyd at 40 o bobl ar nosweithiau Mercher drwy drefniant ymlaen llaw (o leiaf 20) - cysylltwch â ni i gael gwybod mwy ac i drafod eich gofynion penodol.

Our award-winning students

When they're not in the restaurant, kitchen or classroom, you'll often find our students taking part in skills competitions – not only does this help improve their skills but also raises self-esteem to help them become the confident catering professionals of the future.

Afternoon Tea

Join us for a delicious Afternoon Tea, £8.95 per person.
A selection of assorted sandwiches,
Scones, clotted cream, preserves,
Mini trifle, Chefs bake of the day
Your choice of tea from our selection or freshly brewed coffee
Reservations in advance. Mondays from 14th January 2pm, term time only.

Opening hours Morels

We're open Tuesday, Wednesday, Thursday and Friday lunchtimes for 12.15pm sittings. Term time only.

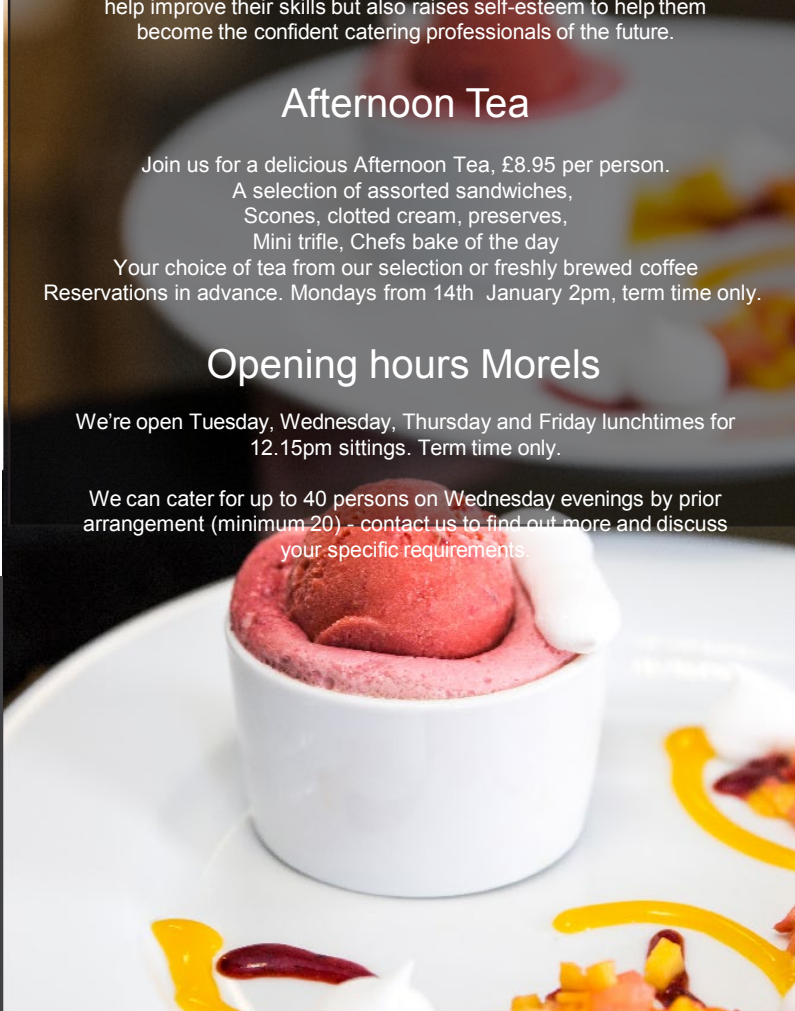
We can cater for up to 40 persons on Wednesday evenings by prior arrangement (minimum 20) - contact us to find out more and discuss your specific requirements.

Cysylltu â ni / Contact us

Ffôn/Phone: 01495 333496
E-bost/Email: morels@coleggwent.ac.uk
www.coleggwent.ac.uk/morels

Bwyty Morels, Campws Crosskeys Coleg Gwent,
Bloc C, Ffordd Risca, NP11 7ZA

Morels Restaurant, Coleg Gwent Crosskeys Campus,
C Block, Risca Road, NP11 7ZA



Dydd Gwener

2 gwrs - £8.95 / 3 chwrs - £9.95

18/01/19 08/03/19 03/05/19

Velouté pwmpen cnau menynd, pmpen cnau menynd wedi phiclo, pâst hadau pwmpen
Rillettes hwyaden, confit llugaeron

Boch ych frwysiedig, brwyniad, cnau ffrengig wedi'u piclo a stwnsh
Penfras sbeislyd gyda blodfresych trwy gyrr, relish mango, haen ysgafn o flodfresych
Soufflé caws, salad afal, cnau ffrengig a phomgranadau

Granita cwstard a riwbob pob, gel riwbob, teisen frau
Dacquoise ceirios ac almon, crwst melys, ceirios du, almonau mân

25/01/19 15/03/19 10/05/19

Consommé tomato, saffrwm, basil, tomatos eirin
Parfait iau cyw lâr, saws madeira, gwadedd meddal

Brest cig oen brwysiedig, mwtrn artisiog, brocoli blagur
Pysgodyn cegddu wedi'i rostio, llysiau wedi'u marinadu, saws tomato sawrus
Strwdel flo gyda saws gwin port, madarch castan, cennin, caws ricota

Assiette afal, mousse afal bramley, sorbet afal, jeli afal
Cacen gaws siocled sinsir, coesyn sinsir wedi'i grisialu, crème fraiche

01/02/19 22/03/19 17/05/19

Soupe de poisson, rouille, gruyère, croûtons
Pastrami hwyaden, salad sicori ac oren gwaed

Cig bol mochyn crimp, pwdin gwaed, seleriac, mwtrn afal
Ffiled draenog y môr, tomatos, garleg, basil
Risotto madarch, caws parmesan ac olew cloronen

Éclair afal wedi'i garamelieiddio, calfados, hufen iâ blas caramel wedi'i halltu

Mousse siocled a rym tywyll, caws Mascarpone, bysedd melyn

08/02/19 29/03/19 24/05/19

Cawl pys gyda tortellini coesgyn ham, olew mintys, cennin syfi a gorthyfail
Salad cranc, radicchio ac afocado, finegrét clasurol, bara surdoes wedi'i dostio

Ballottines cyw lâr, saets, pancetta, tomatos wedi'u rhostio
Penfras wedi'i rostio mewn padell gydag artisiogau jerwsalem, wedi'i drin yn ysgafn â sbeisys

Pei cennin, tatws a chaws cheddar, crwst cnau ffrengig, caws cheddar aeddfed

Bavarois siocled, gwaelod bisged, ceuled granadila
Cacen mousse cnau cyll, caramel a sesame, hufen iâ brag, sglein siocled

15/02/19 05/04/19

Cawl cennin a thatws, sgons caws a pherlysiau
Beignets hadog mwg, mwtrn pys a mintys

Kiev cyw lâr trwy gyrr, saws cyrr, sag aloo pwmpen cnau menynd
Maelgi gyda chrwst chorizo, ffa sbeislyd, paprica mwg
Wyllysiau wedi'u llenwi, ffabys, bricyll, coriander

Parfait mwyar duon, sbwng afal a dil mêl
Gateau ffrwythau'r goedwig, sorbet ceirios du

22/02/19 12/04/19

Cawl panas sbeislyd, llaeth cnau coco, cardamom, tyrmerig
Eog gydag afalau wedi'u piclo, hadau blodyn haul siwrog

Brest cyw lâr, sbigoglys, ffa llydan, saws hufen porcini
Halibwt wedi'i ffrio mewn padell, bacwn mwg, madarch girolles
Stiw pwmpen cnau menynd a ffabys, saffrwm, tomatos, orzo

Crème brûlée eirin mair a blodeuyn ysgaw, bisgedi brau
Ffondant siocled a griottine, hufen iâ iogwrt ceirios

Gall yr holl fwydlenni newid heb rybudd

Friday

2 courses - £8.95 / 3 courses - £9.95

18/01/19 08/03/19 03/05/19

Butternut squash velouté, pickled squash, pumpkin seed paste
Rillettes of duck, confit of cranberries

Braised ox cheek, anchovy, pickled walnuts & mash
Spiced cod with curried cauliflower, mango relish, shaved cauliflower
Cheese soufflé, apple, walnut & pomegranate salad

Baked custard and rhubarb granita, rhubarb gel, shortbread
Cherry & almond Dacquoise, sweet pastry, black cherries, ground almonds

25/01/19 15/03/19 10/05/19

Tomato consommé, saffron, basil, plum tomatoes
Chicken liver parfait, Madeira reduction, smooth texture

Braised breast of lamb, artichoke puree, sprouting broccoli
Roasted hake, marinated vegetables, aromatic tomato sauce
Filo strudel with port wine sauce, chestnut mushrooms, leeks, ricotta cheese

Assiette of apple, Bramley apple mousse, apple sorbet, apple jelly
Ginger chocolate cheesecake, crystallised stem ginger, crème fraiche

01/02/19 22/03/19 17/05/19

Soupe de Poisson, rouille, Gruyère, croutons
Duck pastrami, chicory and blood orange salad

Crispy pork belly, black pudding, celeriac, apple puree
Sea bass fillet, tomatoes, garlic, basil
Mushroom Risotto, parmesan and truffle oil

Caramelised apple éclair, calvados, salted caramel ice cream
Chocolate & dark rum mousse, mascarpone, ladies fingers

08/02/19 29/03/19 24/05/19

Pea soup with ham hock tortellini, mint oil, chives & chervil
Crab, radicchio & avocado salad, classic vinaigrette, sourdough toast

Ballottines of chicken, sage, pancetta, roasted tomatoes
Pan-roasted cod with jerusalem artichokes, lightly cured with spices
Leek potato & cheddar pie, walnut pastry, mature cheddar cheese

Chocolate Bavarois, biscuit base, passion fruit curd
Hazelnut, caramel and sesame mousse cake, malt ice cream, chocolate glaze

15/02/19 05/04/19

Leek & potato soup, cheese & herb scones
Smoked haddock beignets, pea & mint puree

Curried chicken kiev, curry sauce, squash saag aloo
Monkfish with chorizo crust, spiced beans, smoked paprika
Stuffed aubergines, chick peas, apricots, coriander

Blackberry parfait, honeycomb, apple sponge
Black forest gâteau, morello cherry sorbet

22/02/19 12/04/19

Spiced parsnip soup, coconut milk, cardamom, turmeric
Salmon with pickled apples, candied sunflower seeds

Chicken breast, spinach, broad beans, porcini cream sauce
Pan-fried halibut, smoked bacon, girolles
Squash & chickpea stew, saffron, tomatoes, orzo

Gooseberry and elderflower crème brûlée, shortbread biscuits
Chocolate and griottine fondant, cherry yoghurt ice cream

All menus subject to change without notice

