

tir a môr

BEAUJOLAIS DAY MENU

STARTERS

- Traditional French onion soup, toasted gruyère croûte (v)
- Whipped Roquefort and honey roasted fig salad, chicory, pine kernels, red wine gel (v)
- Pressed duck confit and apricot terrine, sherry vinegar and raisin purée
cured duck egg, bouche noire
- Smoked salmon roulade, beetroot, tapioca

MAINS

- Grilled entrecôte of Welsh beef, bourguignon garnish, gratin potato, rich red wine and thyme jus.
- Pot roast breast of chicken, Roscoff onion, roasted artichokes, flavours of carrot
fondant potato, jus gras
- Roasted loin of cod, Harissa purée, charred fennel and young leeks, romanesco, lemon, coriander oil
- Baked raclette and confit tomato parcel, grilled courgettes, piperade tapenade dressing (v)

DESSERT

- Classic lemon tart, flavours of raspberry (v)
- Vanilla crème brûlée, poppy seed and lemon tuiles
- Warm chocolate fondant, milk chocolate sauce, white chocolate ice cream (v)
- French artisan cheese selection, grapes, celery, bread and crackers (v)
- Tea or coffee and petit fours

Three courses with a glass of Beaujolais
£75 per person

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. An optional 12.5% service charge will be added to your bill.

@vocostdavidscardiff

stdavids.vocohotels.com

Havannah Street, Cardiff CF10 5SD