



FORAGE

EST 2020  
FARM SHOP & KITCHEN

Eat Well • Eat Welsh

## ===== SET MENU =====

1 COURSE £10 - 2 COURSE £15 - 3 COURSE £19

## ===== STARTERS =====

Truffle & Wild Mushroom Arancini, Truffle Mayonnaise, Crispy Leeks <sup>V</sup>  
Crispy Poached Estate Egg, Grilled Asparagus & Crispy Parma Ham <sup>V</sup>

## ===== MAINS =====

Penllyn Estate Aberdeen Angus Lasagne served with Estate Wild Garlic Bread,  
Salad Garnish

Roasted Mediterranean Vegetable Lasagne with Smoked Vegan Applewood  
Cheese served with Estate Wild Garlic Bread, Salad Garnish <sup>V</sup> <sup>VG</sup>

Butty Bach Beer Battered Cod, Triple Cooked Chips, Tartar Sauce,  
Fresh Lemon, Mint Pea Puree

## ===== DESSERTS =====

White Chocolate and Strawberry Cheesecake  
served with Summer Berry Compote <sup>V</sup>

Sticky Toffee Pudding, Salted Caramel Sauce, Fablas Vanilla Ice Cream <sup>V</sup>

Groups larger than 15 will be served in the marquee  
Please pre-order 72 hours in advance

Please inform a member of staff for any dietary requirements you have.

N.B.: While we do our utmost to accommodate dietary requirements,  
we do use gluten, nuts and animal products  
in our kitchen and cannot 100% guarantee no cross-contamination.