



FORAGE

EST 2020
FARM SHOP & KITCHEN

Eat Well • Eat Welsh



PIG OUT

canapés

Starter

Hay Smoked Pork Cheek

Ham Hock Bon-Bon

Celeriac Remoulade

Burnt Apple Purée

Tonka Bean Sauce

Fish Course

Seared Scallop

Black Pudding Purée

Homemade Smoked Bourbon and Maple Bacon

Jerusalem Artichoke

Palate Cleanser

Apple and Calvados Granita

Main course

Assiette of Pork

(Pork Tenderloin, Pork Rilette, Belly Pork)

Welsh Cider and Rosemary Jus

Crackling

Apple Compote

Dessert

Chocolate, Coffee and Halen Mon Sea Salt Tart

Bacon and Egg Ice Cream

(V) Vegetarian

(VG) Vegan

Produce from Penllyn Estate

Products available in Forage Farm Shop

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.

PENLLYN ESTATE PRODUCE



OUR PORK

The pigs reared on Penllyn Estate Farm are a traditional Welsh breed, curiously named the Welsh Pig. This hardy pig can be traced back to an indigenous, white, lop-eared breed, kept in Wales for as long as records have existed. The pigs spend much of the year on dedicated grass paddocks, with shelters for the inclement weather.



OUR BEEF

Our beef comes from our herd of Aberdeen Angus cattle. Renowned for their high quality meat, intense marbling and flavour, the cattle are reared for 12-18 months on Penllyn Estate Farm. They are grass fed throughout the summer months and supplemented with home produced forage throughout the winter. Regular and prime cuts are hung for a minimum of 28 days to enhance flavour and tenderness.



OUR EGGS

Our eggs come from our free-range brood of Lohmann Brown chickens, who enjoy pottering about over 12 hectares of grass pasture and newly planted woodland.



OUR LAMB

Our lamb derives from our flock of Suffolk and Romney ewes. The ewes have a staggered lambing period to take advantage of new season grass growth throughout the year. The flock is grass fed all year round and supplemented with root crops and clover leys where necessary.