



MISKIN MANOR
HOTEL · HEALTH · WELL-BEING

Restaurant Menu

To Start

Parsnip Velute

Cumin Pannacotta, Parsnip Crisps

Home Smoked Salmon Scotch Egg

King Prawn & Beetroot Remoulade, Vanilla Stock Syrup

28 Day Aged Fillet of Beef Carpaccio

Bone Marrow Popcorn, Rocket Gel, Horseradish Ice Cream

Pan Seared Scallops

Jerusalem Artichoke Puree, Apple Jelly, Champagne Buerre Blanc

Perl Las Gnocchi Ballotine

Candied Walnuts, Balsamic Reduction, Sorell Sorbet

Mains

Grilled 28 Day Aged Fillet Steak

Oxtail Ragout, Duchess Potato, Concasse of Mushroom Sauce
(Supplement £6)

Ruff Puff Pastry Game Pie

Mashed Celeriac, Braised Baby Carrots, Port & Redcurrant Reduction

Duo of Welsh Lamb

Pan Roasted Chicory, Silverskin & Pancetta Fricassè, Anchovy Glaze

Pan Seared Rainbow Trout

Pickled Cabbage Relish, Sautéed Radicchio, Oyster Nage

Port & Beetroot Risotto

Red Amaranth Salad, Port Jelly, Goats Curd Roché

To Compliment

Triple Cooked Cooked Chips
Beetroot, Walnut & Goats Curd Crumble

Leek Gratin

£5.00 Per Dish



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To Finish

White Chocolate, Banana & Peanut Butter Brioche Pudding

Chestnut & Miskin Manor Honey Ice Cream, Brandy Snap Crisp

Muscavado Parfait Mille Feuille

Roasted Pears, Navy Rum Syrup

Vanilla Stewed Rice Pudding

Apple & Cinnamon Compote, All Butter Shortbread Crumble, Milk Ice Cream

Warm Ricotta Dumplings

Strawberry Pureé, Cinnamon Sugar, Toffee Apple Ice Cream

Selection of Welsh and Continental Cheese

Home Grown Tomato Chutney, Celery Stick, Grapes and Luxury Wafer Biscuits

Coffee and Homemade Petit Fours £7

Main Course - £20

Two Course - £25

Three Courses - £30