

SAMPLE MENU

Canapés

Warm Hafod gougères Chicken liver parfait on toasted brioche, prune and hibiscus chutney Beetroot and fig leaf hummus with warm spices

Starter

Brixham crab tartlet Crushed leeks, garlic and parsley

Main Course

West London ricotta dumplings with Welsh lamb and root vegetable ragout

Dressed kale and wild mushrooms with cider vinegar

Dessert

Soaked sponge with bananas, custard and cinnamon

Cheese

Lincolnshire Poacher, Harrogate Blue, Perl Wen Artisan biscuits, balsamic onions, olde English chutney, glazed figs, grapes

Post-match

Buttermilk-fried chicken with smoked paprika and oregano brioche bun Sausage rolls with black pudding and sage Welsh whisky-soaked sponge

