

# Odette's

## RESTAURANT

### Selection of Snacks

#### Starters

Cornish crab lasagne, grapes, pine nuts, muscatel beurre blanc

Slow cooked hen egg, Parmesan, chestnut mushroom, truffle

#### Main Courses

Treacle cured Welsh beef fillet,  
truffle mash potato, chargrilled baby leeks & wild mushroom

Pecorino tart, Lyonnais onion, mushroom, garden vegetables

Traditional turkey with all the trimmings  
*(Minimum order of 12 guests per party)*

#### Desserts

Odette's Jaffa cake, caramelised cream, almond

Selection of British cheese, fruit chutney, Nain's Bara brith

Tea, Coffee & mince pies

**£60 per person**

Head Chef | Will Gordon  
Chef Patron | Bryn Williams

Please inform your waiter of any food allergy or special dietary requirement  
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot