

Odette's

RESTAURANT

Selection of Snacks

Starters

Cornish crab ravioli, bisque, sea vegetables

Chicken liver parfait, sauternes, hazelnut & sourdough

Main Courses

Treacle cured Welsh beef fillet

Pommes Anna, parsnip, truffle & broccoli

Roast swede, pearl barley, cavolo nero, pine nuts & capers

Traditional turkey with all the trimmings

(Minimum order of 12 guests per party)

Selection of seasonal sides

Desserts

Odette's Jaffa cake, clementine, orange curd

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

Tea, Coffee & mince pies

£60 per person

Head Chef | Tom Dixon
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