

Odette's

RESTAURANT

Santes Dwynwen Evening
Wednesday 25th January 2023

Homemade Soda bread & cultured butter
Caerphilly gougere

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Starter

Brecon cured trout,
Horseradish yoghurt, laverbread cracker, cucumber sauce

Main Courses

Treacle glazed Welsh beef cheek,
stuffed cabbage, creamed parsnip, smoked onion crumb

Dessert

Bara brith parfait,
oat sable, orange marmalade, earl grey

Tea & Coffee
with Penderyn chocolate truffles

3 course Dinner Menu £60 per person

Head Chef | Tom Dixon Chef Patron | Bryn Williams

A service charge of 13.5% will be added to the final bill

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