



THE EAVES

RESTAURANT

ASIAN EVENING

"HYANYING, CROESO, WELCOME"

Friday 12th October 2018

Arriving at 6:30pm for a selection of appetisers with an Asian inspired cocktail

AMUSE BOUCHE

Chilled watercress and soya milk soup

STARTER

Spiced Vietnamese lobster spring roll

Spiced lemon dressing
(vegetarian option available)

or

Welsh beef tataki

Raw and seared mushrooms, ponzu sauce, garlic chips, rock chives

MAIN

Duck in orange miso

Honey glazed breast, panko fried leg, sugar snap peas, umbeoshi salted plums

or

64° Salmon and Onsen egg

Soy dashi, snow peas, ginger, pak choi

or

Orange scented miso tofu wild mushrooms
Asian wok fried vegetables, umbeoshi salted plums

PRE-DESSERT

Chilled jasmine and lemon grass rice pudding with blackberry compote

DESSERT

Ice cream tempura with pineapple martini sorbet

or

Chocolate satandagi, pistachio brittle almond parfait

or

Selection of cheese

Oatcakes, celery, grapes, quince
(£5.50 supplement)

£35 per person

All items are subject to availability. Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.

All prices are inclusive of VAT