

THE CLOSE HOTEL

SAMPLE 8 COURSE TASTING MENU



Amuse bouche

Flame grilled Cornish mackerel, quinoa, pickled cucumber, smoked mackerel pate

Carmelised cauliflower bavoir, almond textures, golden raisin, Bosworth cream

Pan fried fillet of sea bream, saffron, Israeli cous cous, spiced aubergine puree,
parsley mussels

Roasted loin of Brecon venison, celeriac remoulade, poached blackcurrant, coffee jelly,
juniper jus

Perl wen, brioche, quince, celery

Chocolate "Aero", peppermint, grapefruit

Beetroot souffle, greek yoghurt

8 Course Tasting Menu £62 per person

Perfectly matched Wine Flight £30 per person

Please note that the tasting menu must be chosen by the entire table

Please note:

the prices and items listed on these menus are subject to change, and occasionally it is not possible to reflect this immediately on the website. We apologise if any inconvenience is caused.