.



The Frosted Bee Restaurant

Tyddyn Castell, Eglwyswrw, SA41 3UJ

**December 2022.**

**To start**

Gwaun valley Mutton curry, our own spiced orchard apple chutney and poppadom’s

Sauté of chestnut and wild Mushrooms in crème fraiche and local sheep’s whey vodka on steamed leeks

Dark caramelised onion Soup with Dolwerdd cheese Welsh rarebit soldiers

Homemade smoked mackerel pate and Cardigan Bay crab mousse, cucumber preserve and melba toasts

**Main courses**

Roast Partridge breasts on a blackberry sauce. Confit of the leg in filo purse with tomato jam

Fillet of Sea Bass in a spelt and oat crust, pan fried with lobster and fennel butter

Crepes made with Emma’s Y Felin flour, spinach, pine nut and sultana filling, with local Halwumi

Seared medallion of Beef fillet on a carrot rosti, red wine glaze with truffle oil.

Escalope of Carmarthen Pork fillet with sea salt glazed apples in a cider cream

**To finish**

Trio of miniature desserts

Platter of local cheese with grapes and crackers

£45\* per person for 3 courses. Inclusive of fresh bread and local butter, iced water, Pembroke potatoes and vegetables.

Coffee or Tea £3.00. We are **not** licensed please bring your own drinks, we don’t charge for corkage. Service is not included or expected but still gratefully received.

We only have one table that seats up to 6 guests.

Reservations and food orders; A minimum of 5 days in advance please, and then advise us of any special diets.

 See our website for this menu, but showing allergens.

 **\***Sorry but a table of just 2 guests will incur a supplement of £20 to cover Niks time and fuel costs.

 Payment by bank transfer at point of booking please.

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Join our mailing list? just drop us an email, for special offers and menu updates.

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