Groove n GRAZE
AT HILTON CARDIFF



BEAUJOLAIS DAY: THE LAMERICA™ WAY

THURSDAY 19TH NOVEMBER
12:30PM - 7PM
£75PP



Cocktail on arrival
choose from:

Francais Soixante Quinze
Hensol Castle Gin, Champagne, Lemon

OR

Martini Franciais
Hensol Castel Vodka, Chambord, Raspberry Liqueur, Pineapple Juice

Cocktail served at your table:

Beaujolie
Beaujolais, Hensol Castle Strawberry Vodka, Crème de Cerisese

3 COURSE BEAUJOLAIS BRUNCH

Plus 90 minutes of free flowing drinks
choose from:
Beaujolais
Prosecco
Bottled Beer
House Red, White or Rosé Wine



TO START

White Onion & Bordeaux Soup (v)
crispy onions, chives

MAIN COURSE

Slow Cooked Beef Bourguignon
pearl onions, pancetta, button mushrooms, dauphinoise potato, rich pinot noir jus

Wild Mushroom Bourguignon (v)
pearl onions, chantenay carrots, chestnuts, roasted cherry vine tomatoes, olive oil mash, mushroom jus

served with roasted root vegetables

DESSERT

Mini Profiterole Tower (ve)
vanilla cream, chocolate fudge, shortbread, dark chocolate sauce

BROUGHT TO YOU BY

LAMERICA™ HENSOL CASTLE DISTILLERY

(V) -Vegan | (VE) - Vegetarian | All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.