

FOUR CHEFS NIGHT

HYWEL GRIFFITH | DOUGLAS BALISH | GERWYN JONES | DAN ANDRÉE

SUNDAY 4TH OCTOBER 2026 | BEACH HOUSE OXWICH

Canapés

Bread

Grove pumpkin, duck liver, gingerbread, walnut and verjus

Mushroom tartlet, confit yolk, smoked Pwll Mawr & Welsh truffle

Kombu cured scallop, umami broth, Car-y-Môr seaweed, buddah's hand and peppercorn oil

Brill, Thai curry, Chinese leaf, salty fingers, coriander, noodles, cashew and quinoa

Charred hispi cabbage, burnt leek purée, smoked butter and anchovy sauce, chive

Gower Salt Marsh Lamb, roast loin, braised neck and girolle mousse, courgette and basil purée,
dauphinoise potato

Hafod Cheddar Ploughman's, Carmarthenshire ham, pickled shallot and sourdough crisp, grape

Dark chocolate mousse, miso caramel, cocoa nib, buttermilk and lime

Petit four

Due to the nature of the event, no alternative menus will be offered, and we'll be unable to accommodate any dietary requirements or allergies.

**BEACH
HOUSE**
OXWICH

GROVE
NARBERTH

BWYTY
LAN Y MÔR
RESTAURANT

1881
PENMAENUCHAF
DOLGELLAU