

Raglans Restaurant

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**Congratulations... you are about to
sample Cardiff's best kept secret.**

**Our team of award winning Chefs
select the finest ingredients and
source, where possible, local and
organic produce which form the
foundation of our food.**

Enjoy...

Raglans Restaurant
Cophthorne Way
Culverhouse Cross
Cardiff / Caerdydd CF5 6DH

Reservation:
Telephone: (0)29 2059 9100
www.millenniumhotels.co.uk/cophthornecardiff

RR Raglans
Restaurant

Starters

	<u>£</u>
Pan Seared Gambas, Fine Beans & Affilia Cress, Japonaise Dressing	<u>£8.95</u>
Cream Of Carrot & Coriander Soup, Coriander Cream, Parmesan Crisp	<u>£6.50</u>
Salmon & Broccoli Terrine, Soused Cucumber & Pink Peppercorn Salad, Black Olive Vinaigrette	<u>£7.50</u>
Sautéed Chicken Liver & Smoked Bacon Salad, Baby Spinach, Goats Cheese Beignet	<u>£7.25</u>
Potted Barbary Duck, Citrus Candied Belgian Endive, Parsnip Crisps, Grand Marnier Vinaigrette	<u>£8.25</u>
White Onion, Cider & Thyme Soup, Home Smoked Chicken	<u>£6.95</u>
Salad Of Globe Artichoke & Char Grilled Vegetables, Herb Salad, Red Pepper Essence	<u>£6.95</u>

For those with special dietary requirements or allergies who may wish to know the ingredients within any dish please consult your server.

Main Courses

	<u>£</u>
Roasted Pigeon Breasts & Confit Of It's Legs, Chorizo Braised Puy Lentils, Celeriac Velouté	<u>£17.50</u>
Grilled Fillets Of Red Mullet, Braised Fennel, Olive Crushed Purple Potatoes, Sauce Cannoise	<u>£17.95</u>
Roasted Medallion Of Beef, Ragout Of Jerusalem Artichokes, Girolles & Barlotti Beans, Balsamic Jus	<u>£18.50</u>
Fillet Of Halibut With A Fine Herb Butter Crust, Sweet Potato Purée, Buttered Leeks, Bouillabaisse Foam	<u>£18.50</u>
Braised Collar Of Pork & Crackling Stick, Fondant Potato, Prune & Earl Grey Tea Compote	<u>£17.00</u>
Duo Of Lamb Neck Fillet & Confit Shoulder Rilette, White Bean Purée, Slow Cooked Red Cabbage, Rosemary Jus	<u>£17.95</u>
Gateau Of Creamed Wild Mushrooms & Toasted Brioche, Glazed Beetroot, Mild Garlic Ice Cream	<u>£13.50</u>

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Desserts

	£
Gooseberry Mousse With Gooseberry Compote, Fennel Ice Cream	<u>£6.95</u>
Pan Fried Bara Brith, Green Apple Sorbet, Cinnamon Tuille, Mulled Wine Syrup	<u>£7.25</u>
Warm Mini Frangipane Tart, Red Wine Poached Pear, Almond Ice Cream	<u>£6.95</u>
Layered Dark Chocolate Marquise, Basil Ice Cream, Citrus Salad	<u>£7.25</u>
Assortment Of Chef's Home Made Sorbets & Ice-Creams	<u>£5.75</u>
Selection Of Fine British Cheeses With Grapes & Celery, Saffron & Apple Compote, Assorted Biscuits	<u>£5.25</u> – 3 Cheeses <u>£6.50</u> – 5 Cheeses <u>£7.75</u> – 7 Cheeses
Coffee & Home Made Petits Fours	<u>£4.95</u>

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Millennium and Copthorne are pleased to announce that we have contacted our food suppliers to ascertain whether the products we buy from them contain genetically modified materials. Our suppliers have assured us that to the best of their knowledge all the ingredients they supply to us are free from genetically modified materials.

Specials

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COPTHORNE
HOTEL

CARDIFF-CAERDYDD