

Food & Drink

NEWS *foodie news from Wales*



Food & Drink News!

After a contemporary makeover, **Waves Restaurant** at Celtic Haven has introduced a new Italian inspired menu. Heavily influenced by the seafood of southern Italy, their Spaghetti Vongole is a must with its fresh clams, garlic and white wine sauce. Teamed with the stunning cliff top location, this may well be food heaven (www.celtichaven.co.uk).



ffresh at WMC

New restaurant **ffresh** has opened at the Wales Millennium Centre serving seasonal and affordable dishes made from local produce. Head chef Kurt Fleming has previously cooked for HM The Queen and HRH Prince Charles, so we're sure

everything from the tasty starters and moreish mains to the tempting list of desserts will be more than fit for your palate (www.ffresh.org.uk).

Check out the new fixed price lunch and early evening dinner menus at **The Great House** in Laleston, which counts both The Earl of Leicester and HRH Prince Charles (he seems to enjoy Welsh eateries) among its VIP guests. Offering great value dishes and using locally produced and organic ingredients wherever possible, the new menus are a must for people who enjoy great food at realistic prices (www.great-house-laleston.co.uk).

Spice things up with a visit to **Le Raj** in South Cornelly, where they have managed to combine fine Indian cooking with warm friendly service. If you like it hot, try the signature dish Captain's Pathila - chicken or lamb prepared with special herbs, spices and yoghurt in a wonderfully rich sauce (www.le-raj.com).



Le Raj, South Cornelly

The Market Place in Cowbridge invites diners to their first Seasonal Gourmet Wine Dinner and Tasting evening on April 13th. You'll get to sample new award winning wines and creative new dishes before they hit the menu, learn about wine making and tasting from the experts and enjoy a truly unique evening - all for £20! (www.the-marketplace.co.uk).



The Market Place, Cowbridge

opened its doors in the St David's food quarter offering authentic Italian dishes for breakfast, lunch or three course dining. There's also a deli and food shop for fresh Italian on-the-go! (www.carluccios.com)

New chef at the **Riverside Restaurant** in Blackwood Gareth Hobbs has been enjoying rave reviews since his appointment at the end of last year, and to thank our taste buds even more, the restaurant is now running a mid-week 20% discount offer for diners on Tuesdays, Wednesdays and Thursdays. (www.riversideblackwood.com).

With 8 years at Raymond Blanc's 2 Michelin starred Le Manoir Aux Quatre Saisons under his belt, **Dave Watts**, Head Chef at **Hurst House** in Laugharne, is having a tasty impact on the hotel's menu. Using hand picked ingredients from the Hurst House kitchen garden, Dave has created a range of fantastic dishes using locally sourced produce and a whole load of culinary skill. Check out Dave's signature spring dish of Perl Las, walnut & celery salad.



Perl Las, walnut & celery salad