

Supper and songs at Ffresh Restaurant at Wales Millennium Centre

Submitted by: Visit Wales

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Visitors on a UK day out (<http://www.visitwales.co.uk>) at Ffresh Restaurant, located at Wales Millennium Centre, will soon be serenaded by members of the Welsh National Opera chorus at supper time.

The Cardiff Bay restaurant, which is the first in Wales a partner of Wales The True Taste in recognition of its quality local sourcing policy and is listed in the 2012 Good Food Guide, is launching a series of music events which will combine quality dining with first-class entertainment.

Linking up with members of the WNO Chorus ffresh launches its programme of live music events with a series of opera suppers.

At the first event on Friday, a great idea for a UK day out (<http://www.visitwales.co.uk>) on 3 February, members of the WNO Chorus will perform arias, trios and duets from the WNO Spring season programme including Beatrice and Benedict, Marriage of Figaro and La traviata while diners enjoy a three-course dinner using award winning ingredients (produce from many Wales The True Taste award winning suppliers). The live music menu includes salmon fishcake with chilli sauce to start, followed by roast pork belly, mustard mash and braised red cabbage with chocolate fudge cheesecake with salted caramel ice cream to finish. The price is £39 per person and includes dinner, a half bottle of wine and entertainment.

Also in the calendar of events (<http://www.visitwales.co.uk/things-to-do-in-wales/major-events/>) to celebrate St Valentine's Day on Tuesday, 14 February the programme turns to popular romantic arias and duets. The menu offers a choice white bean and truffle soup, duo of salmon rillette and hot roasted mousse with pea puree and cucumber relish or rolled ham hock and rabbit terrine with red onion marmalade followed by roasted sirloin of beef, cottage pie, creamed savoy cabbage and puy lentils; halibut and oxtail, curly kale and wild mushrooms or pork belly, sticky ribs, black pudding mash and apple sauce. To finish there is an assiette of desserts to share including chocolate mousse, passionfruit crème brulee, vanilla pannacotta and gateau opera. Oysters in a sherry and shallot vinaigrette are available as extras (at £1.25 each)

A harpist and soloist both from the WNO Chorus perform a programme of Welsh songs including some by Welsh composer Ivor Novello to entertain diners on St David's Day, 1 March. The menu reflects the finest in Welsh ingredients with a starter of cockle and laver bread vol-au-vent with hollandaise sauce followed by roast rack and braised shoulder of lamb with faggots, mashed potato and glazed carrots and to finish bread and butter pudding with Bravelli's Brecon gin marmalade and Penderyn whisky crème anglaise.