

Starter

Watercress & Pea Soup, Horseradish Cream Fraiche, toasted Linseed roll

Duck & Mushroom Pate, Black Cherry Jam, Toasted Potato Bread,

Raspberry Vinaigrette

Confit Cod & Dill Ballontine, Curry Mussel Broth, Fennel & Apple Puree
Per Las Blue Cheese Souffle, Orange & Chicory Salad, pickled Walnut Puree
Smoked Belly Pork Slices Glazed with Korean BBQ sauce, Spring Onion Salad

Main Course

Traditional Welsh Roast Sirloin of Beef with Yorkshire Pudding & Roast Gravy

Roast Welsh Leg of Lamb

The above are served with Roast Potatoes & seasonal Vegetables

Chicken Pimenton, Chicken marinated in Pimenton De La Vera, served with Sprouts & Spinach, Fondant Potatoes, roasted Garlic & Chicken Jus

Pan Fried Sea Bass served with Samphire Lemon puree, Confit Potatoes and Salsa Verde

Goats Cheese, Spinach & Wild Garlic Cannelloni with Sun-blushed Tomato & Olive Salad (v)

Dessert

White Chocolate Mousse served with Raspberry compote

Belgium Chocolate Truffle Cake with Cranberry Sorbet, crushed Honeycomb

Fruit Bread & Butter Pudding with either creamy Custard or Vanilla Ice Cream

Chef's Selection of Ice Creams and Sorbets

Selection of Cheeses served with homemade Chutney & Biscuits

Freshly Brewed Tea or Coffee & Homemade Fudge

Three Course £32.95, Two Course £26.95 Children under 12 £16.95

Includes a gift for all Mothers

