

Starters

Tomato and Basil Soup
Served with a toasted baguette

Homemade Chicken Liver Parfait
Red onion chutney and rustic bread

Homemade Traditional Welsh Rarebit
On toasted muffin tomato syrup

Fan of Fresh Melon
With fresh strawberries

Desserts

Hot Apple Pie
With custard

Homemade Lemon Curd Cheesecake
With fresh raspberries

Homemade Chocolate Tart
With berry compote

Poached Pear in Red Wine
Vanilla cream

Freshly Brewed Coffee

Main

Roast Topside of Beef
Served with Yorkshire pudding

Roast Turkey Crown
With traditional garnish

Oven Roasted Cutlet of Salmon
With lemon butter

Roasted Stuffed Pepper
Stuffed with mushroom and chive cous cous
in a tomato sauce.

£25.50 per person

All main courses served with a
panache of fresh vegetables,
roast and new potatoes.

Please select one starter,
one main course and
one dessert.

Vegetarian option to be
ordered in advance.

Starters

Potato and Watercress Soup
With herb croutons

Homemade Chicken & Chestnut Terrine
Tomato chutney toasted baguette

Melon and Pineapple Cappacio
Fresh blueberries and
homemade strawberry sorbet

Red Onion and Perl Las Cheese tart
Watercress and cucumber salad

Oven Roasted Salmon Steak
Cucumber mayonnaise dressed leaves

Desserts

Homemade 3 Fruit Pie & Custard

Profiteroles with Crème Patisserie
With Fresh Strawberries

Homemade Individual Strawberry Tart
With gingerbread ice cream

Homemade Baileys and White Chocolate
Cheesecake With Fruit Coulis

Freshly Brewed Coffee
Welsh Cheese Platter £2.75 Supplement

Main

Pan Fried Sirloin Steak
Horseradish dauphinoise potatoes
and red wine jus

Oven Roasted Chicken Breast
Leek mousse wrapped in smoked bacon
and parmentier potatoes

Grilled Fillet of Cod
Grilled asparagus, citron butter
new potatoes

Homemade Vegetable Lasagne
Smoked cheese glaze potato wedges

£29.95 per person

All main courses served with a
panache of fresh vegetables,
roast and new potatoes.

Please select one starter,
one main course and
one dessert.

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Starters

Homemade Minestrone
With cheese crouton

Homemade Salmon & Tiger Prawn Tart
Citrus and rocket salad

Confit of Organic Duck Leg
With pistachio mayonnaise

Welsh Goats Cheese Wrapped in Filo
On creamed leeks and port syrup

Tropical Fruit Platter
With elderflower sorbet

Desserts

Trio of Welsh Cheese Platter
With wafer biscuits

Homemade Chocolate Mousse
With brandy snap basket

Homemade Lemon Tart
With strawberry coulis

Grills Figs & Mascarpone Cheese
With port syrup

Freshly Brewed Coffee
Served with petite fours

Main

Roast Rack of Welsh Lamb
With leek potato cake and cranberry jus

Oven Roasted Pork Fillet
Welsh smoked cheese sauce
and boulangere potato

Grilled Whole Plaice
Anchovy butter and new potatoes

Saute of Wild Mushrooms & Leeks
Served in a cheese basket with a
herb cream sauce.

£35.00 per person

All main courses served with a
panache of fresh vegetables,
roast and new potatoes.

Please select one starter,
one main course and
one dessert.

Vegetarian option to be
ordered in advance.