

Sample menu

Starters

- Butter nut squash and caramelised apple soup** with a crusty roll ~ **King Scallops** rested on individual Black puddings with crispy Bacon wafers and a sweet Pea puree - £2.50 supplement
- Smoked belly of Pork** with homemade Piccalilli ~ **Slow poached Chicken** and Pistachio Roulade on a bed of dressed Salad leaves
- Smoked Haddock fish cake** with poached Egg and a parsley and white wine sauce ~ **Ham hock and wild Mushroom terrine** with sweet Onion compote
- Fresh char grilled Mediterranean Vegetable Salad** served under a thyme, sherry, Olive oil and Feta Cheese dressing

Mains

- Loin of Lamb** served on a bed of Ratatouille with individual Kidney tartlet and a Caraway scented jus ~ **Pan seared breast of Duck and confit Duck leg** on an Orange mash with a sweet Plum sauce
- Chicken Supreme** stuffed with a smoked Cheese and Broccoli mouse served on a bed of char grilled Courgettes finished with a Pink Pepper corn sauce ~ **Pan roast Pork fillet** with Turnip dauphinoise and caramelised Apricots drizzled with a cider sauce
- Flame grilled 10oz sirloin steak** £2.50 supplement ~ **Flame grilled 10oz Fillet Steak** £3.50 supplement
Flame grilled to your liking and served with all the trimmings (Onion rings, Tomato, Mushrooms and chips). Choose from Black Pepper corn or Chasseur sauce.
- Roast tail of Monkfish** served under a Mussel and Basil chowder ~ **Fillets of Trout** filled with wild Mushrooms and King Prawns baked in a filo pastry with a Chive beurre blanc sauce
- Field Mushroom Pithivier** in a Stilton and roast Root Vegetable sauce

Desserts

- Poached spiced Pear** with a Hazelnut tuille and Vanilla ice cream ~ **Warm Ginger pudding** crème anglaise
- Brandy snap basket with a trio of Sorbets** (Lemon, Raspberry and Mango) served with sweet cream ~ **Bitter Chocolate torte** with marinated Figs
- Selection of Welsh Cheeses** served with Biscuits, Crackers, Celery and Grapes

£20 FOR 2 COURSES OR £25 FOR 3 COURSES PER PERSON