

À la carte Menu

Starters

- ~ **Cream of Broccoli Soup with Stilton toastie**
- ~ **Salmon "Three ways"**
Grilled salmon with Hollandaise sauce, Home cured Gravlox with Dill and smoked salmon with Lemon Blihi
- ~ **Pork Tenderloin Terrine**
Flavoured with Calvados, Rhubarb & Tangerine Relish
- ~ **Smoked Game platter, Venison, Pigeon & Duck**
With a Trio of homemade Chutneys
- ~ **Wild Mushroom Risotto**
With Parmesan shavings
- ~ **Poached Pear with Perl-Las**
Balsamic reduction & Carmarthen Ham

Mains

- ~ **Chicken Breast filled with Mozzarella**
On a bed of roast Peppers drizzled in a Basil cream
- ~ **Loin of Lamb**
Served alongside Ratatouille, Parisienne Potatoes and a Rosemary & red wine Jus
- ~ **Classic Half Roast Pheasant**
Stuffed with Pork, Apple & Cinnamon
With a Pâté topped Crouton
Gaufrette Potatoes and a Port Jus lie
- ~ **Oven roasted Duck Breast & Leg Confit**
Served with Turnip Dauphnoise & an Orange & Grand Marnier Sauce
- ~ **Slow cooked Belly of Pork**
Apple charlotte, Thyme & Garlic Sauce
- ~ **Whole Partridge**
Stuffed with Smokey Bacon, Leeks & Black Pepper, On a Carrot & Sesame purée, Cranberry & Orange Sauce
- ~ **Flame grilled 10oz sirloin steak**
\$2.50 supplement
Flame grilled to your liking and served with all the trimmings (Onion rings, Tomato, Mushrooms and chips). Choose from Black Pepper corn, Chasseur sauce or Walnut & Stilton
- ~ **Flame grilled 10oz Filet Steak**
\$5 supplement
- ~ **Filets of Black Bream**
On Pear Purée with a wild Mushroom Sauce
- ~ **Timbale of Courgettes**
Avocado, Vine Tomatoes & Aubergine glazed
Goats Cheese, Red Pepper Coulis
- ~ **Oven roasted Salmon**
With stir fried King Prawns & a Lemon Butter Sauce
- ~ **Desserts**
 - ~ **Rich Chocolate & Orange Tort**
Cointreau syrup
 - ~ **Brandy Snap Basket**
With Christmas Pudding Ice Cream & a Winter Berry Coulis
- ~ **Banoffee Eaton Mess**
Sliced Bananas infused with
Toffee & Cream
- ~ **Dessert Of The Day**
Please ask a member of the Waiting Staff
- ~ **Selection of Welsh Cheeses**
Served with Biscuits, Crackers, Celery and Grapes

2 courses for £20 or 3 courses for £25 per person

If you are staying with us on a Dinner, Bed & Breakfast rate, then you are entitled to the two course À la carte option