

Sunday Lunch Menu

Monday, 06 June 2016

3 courses with tea/coffee and £27.50 per person

I DDECHRAU STARTERS

Carrot and sweet potato soup with home-baked bread
Crispy Duck Caesar salad with Hafod cheese crisp
Pembrokeshire asparagus with poached egg and hollandaise sauce
Garlic mushrooms with rosemary focaccia
Chicken and bacon terrine with red onion marmalade and toasted bread

PRIF GWRS MAIN COURSES

Roasted 35-day dry-aged Sirloin of Welsh beef with Yorkshire pudding and roasted parsnips
Fillet of sea bass with white wine sauce, samphire, saffron potatoes
Butternut squash, goat's cheese and pine nut risotto (v)
Chicken breast, sage and sausage stuffing, roast gravy

PWDIN DESSERTS

Panna cotta with pistachio ice cream
Sticky toffee pudding with butterscotch sauce
Eton mess
Blueberry cheesecake with raspberry and Pimms sorbet
Chocolate torte with vanilla ice cream
Selection of Welsh cheese with chutney and biscuits

DIODYDD BOETH HOT BEVERAGES

Tea and coffee with welsh cakes served in the lounge

RECOMMENDED WINE

Chateau Bauduc Sauvignon Blanc, Bordeaux Blanc Sec AC

Made from Sauvignon Blanc and a touch of Semillon, it is crisp and delicious dry white, full upfront fruit with plenty of weight in the mouth.

125ml glass £4.85	175ml glass £6.60	250ml glass £9.25
500ml carafe £18.40	750ml bottle £25	

The Soldiers Block Shiraz, Langorne Creek, South Australia

Bright and lifted shiraz with a wonderful perfumes dusty nose of dark fruit. The palate has a very silky mouthfeel with mulberry, blackberry and a hint of sour cherry.

125ml glass £4.95	175ml glass £6.75	250ml glass £9.45
500ml carafe £18.75	750ml bottle £26	

*Please inform us of any food allergies – Rhowch wbod inni am unrhyw alergedd bwyd
Service is not included – Nid yw gwasanaeth yn gynwysiedig*

